



DINE ABOUT MID-ISLAND 2026

January 21 – February 8

STARTERS

Avocado & Tuna Tartare

Ripe avocado, hand-cut tuna, delicate seasoning, sesame seeds, crostini

Or

Prawn Caesar Salad

Crisp romaine tossed in a rich roasted garlic and anchovy house dressing, topped with focaccia croutons, crispy bacon, Parmesan and grilled ocean prawns

MAINS

Lobster Thermidor

Tender lobster meat, rich creamy mustard-wine sauce, broiled cheese. Fries and sauteed seasonal vegetables

Or

Seared Duck Breast

Seared and glazed in an orange gastrique, paired with roasted root vegetables and pan-fried potato gnocchi

DESSERTS

Chocolate Lava Brownie

Warm molten center, raspberry coulis and vanilla ice cream

Or

House made Dolce de Leche Creme Brulee

3 course menu: \$60 PP + tax & grat

The 3-course menu is intended for one person and cannot be shared between two people