

DINNER WITH THE STARS

★ 28 FEB 2026 ★ DINNER AND SHOW \$89PP

ALTENATE MENU

ENTREE

gulf prawn and confit fennel filo parcels | sumac sabayon black sesame crusted pork belly | chilli coconut cream

MAIN

slow cooked beef cheek | parsnip mash | merlot reduction
black currant basil filled chicken breast | panzanella salad | aged balsamic

DESSERT

pineapple cheese cake | passion fruit coulis | ginger syrup dark chocolate bavoris | berry compote | walnut toffee