



WORLD OF WEARABLEART 2024 PRESHOW MENU

TO START TO SHARE

Baked calamari stuffed with prawn, & snapper, cray bisque sauce [GF]

Shelly Bay bruschetta with heirloom tomatoes
and potatoes, basil pesto, buffalo feta [GF*, DF*, V VE*]

Bresaola, wild rocket, grana Padano & balsamic [GF]

MAIN CHOICE

Spaghetti alla Nerano, zucchini sauce, basil, garlic, pecorino Romano [V]

Aoraki salmon fillet, confit fennel, charred baby leeks, orange butter sauce [GF, DF*]

Lumina lamb rump, wild forest mushrooms, smoked eggplant, jus [GF, DF*]

DESSERT & COCKTAIL CHOICE

Yuzu parfait, lemon curd, lime crumbs, vanilla custard [V, VE*]

Tiramisu, Kahlua syrup infused lady fingers, mascarpone ice cream [V]

Strawberry sorbet [DF, VE*]

Pair any dessert with an inclusive cocktail

Chocolatini *with* vodka, house-made chocolate sauce, crème de cacao, Baileys

or

Besos margarita clasica

STARTER & MAIN **65**
3 COURSE **80**



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