



VASSE FELIX DINNER

- THURSDAY 19TH MAY -

ARRIVE 6PM FOR 6.30PM START

\$140PP

- 6-COURSE MENU -

COURSE 1

pair of oysters with lemon & lime caviar

glass of Idee Fixe Blanc de Blanc

COURSE 2

seared sesame encrusted yellow fin tuna with
mango salsa

glass of Premium Sauvignon Blanc

COURSE 3

chicken roulade wrapped in leek, with sweet corn
cream, smoked bacon mash & chicken jus

glass of Premier Chardonnay

COURSE 4

pair of herb crusted lamb cutlets, whipped truffle
mash, mint & rosemary jus

glass of Premium Cabernet

COURSE 5

hazelnut mousse with cabernet merlot jelly centre

glass of FILIUS Cabernet Merlot

COURSE 6

selection of cheese & fruit

glass of dessert wine

BOOK ONLINE:
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