

# Palais, Deck & Sonar VIP Food & Beverage Menu

## Canapes

Foie gras parfait tart, golden raisin puree

Kingfish ceviche, charred corn, avocado, tomatillo salsa

Flamed grilled Wagyu beef nigiri, Japanese mayonnaise & shallots

Spencer Gulf marinated prawns, Dill & parsley veloute, caviar, chive oil

Herb crusted buttermilk & sumac lamb cutlet, kasoundi relish

Smoked mozzarella croquettes, saffron aioli (v)

Roast Peking duck, hoisin sauce, spring onion & cucumber wrapped in a crepe

Cabana burger, champagne mustard, Tequila & jalapeño pickle

Wild mushroom & Persian feta risotto, black truffle oil, beetroot crisp (v, gf)

Three Sheets beer battered Whiting, lime & wild garlic seasoned fries, gribiche sauce

Hand crafted braised beef & burgundy pie, tomato relish

Seared quail breast, turmeric crusted cauliflower, romesco, pomegranate & avocado salad, pomegranate pearls

Gin, tonic & lime icy pop

Single origin Weiss chocolate & salted caramel tartlet

## Carvery

Rare slow roasted sirloin of beef, truffled butter & horseradish cream, sourdough bun

## WHITE

Marc Bredif Brut, Loire Valley, FR

Mesh Eden Valley Riesling, Eden Valley, SA

Palliser Estate Sauvignon Blanc, Martinborough, NZ

Forest Hill Vineyard Highbury Fields Chardonnay, Great Southern, WA

## ROSE

Triennes Rose IGP Mediterranee, Provence, FR

## RED

Torres Altos Ibericos Crianza Rioja, Rioja, SP

Yalumba Cigar Cabernet Sauvignon, Barossa Valley, SA

Guigal Cotes du Rhone Rouge, Rhone Valley, FR

## Wines

## Beer & Spirits

### BEER

Cascade Light, Corona, Lord Nelson Brewery  
Three Sheets, Heineken

### SPIRITS

All House Spirits

Soft Drink, Juice, Mineral Water

**FOOD AVAILABLE BETWEEN 7.00PM - 1.30AM**

**BEVERAGES AVAILABLE UNTIL 1.45AM**