

Sunday Roast Master Class \$150++

Prepare yourself to become the best roast master in town by learning the secrets of the trade with the masters themselves, Chef Sabrina Stillhart and Chef Christina Wilson

Pre-class refreshments include homemade fresh juices and mini pastries

Start your Sunday fun day

Seared scallops with curry & apple puree, spiced brandy snap, treacle cured bacon, celery cress

Starters to share

*Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots
Spicy salmon tartare, cucumber, chili, garlic, avocado & mango puree, wonton crisps
Tamarind spiced chicken wings, spring onions, coriander
Watermelon salad, avocado, feta, rocket, pumpkin seeds, balsamic*

Back to traditions

Roasted beef sirloin, rack of pork and whole chicken created by you served with Yorkshire pudding, roasted potatoes, spiced honey carrots, seasonal greens and gravy

The finishing touch

*Vanilla Sable tart with raspberry mousse and vanilla ice cream
Chocolate fondant with salted caramel and mint chocolate chip ice cream
Diplomatico Reserve cheesecake with mango sorbet*

*All prices are subject to 10% service charge and prevailing government taxes
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.*