



## 4 Course Menu with Choice (Valid until March 2008)

This menu (B2) provides guests with an extra course and has a sorbet between entrée and main. This additional course may be served seated as a 'tasting plate' or may be served as pre-dinner canapés. These may be chosen from the standard canapé listings.

### Appetizer

#### Nautilus Tasting Plate

Chefs selection (3) of tasty starters

### Entrée

#### 7 Spiced Tuna Tataki

Beetroot noodles, pickled grapes, crisp leaves & umiboshi vinaigrette

#### Sautéed Prawns

Parmesan crumbs, cucumber noodles & garlic chive puree

#### Crispy Quail Galantine

Citrus & edamame bean salad with master stock gel

### Sorbet

Tropical sorbet to refresh the palate

## Main

### Crispy Skin Barramundi Fillet

Baby squid, buttered almonds & parsley with fresh grape dressing

### Twice Cooked Chicken Breast

Ratatouille, avocado & lemon thyme with chestnut cream

### Black Angus Sirloin Char Grilled

Potato crush, roasted speck, eschallots & garlic with sauce poivrade

## Dessert

### Nautilus Seasonal Fruit

Selection of tropical fruits with house made sorbet

### Chocolate Mousse

White licorice sherbet, cocoa crumbs & raspberries

### Classic Vanilla Brulee

Lemon-thyme macaroons & vanilla ice-cream