



William Blue Dining

Entrees

\$9

Steamed scallops, seaweed salad, warm ginger, white soy and shallot dressing

Pork croustillant, spiced parsnip and vanilla apple sauce

Carpaccio of sweet and sour beetroot, black fig, and gorgonzola salad

Sides

\$4

Fattoush

Dauphine potatoes, chive aioli

Mains

\$16

Grilled swordfish, shaved fennel, blood orange and prawn salad

Char grilled Wagyu rump, steak fries and béarnaise

Spaghettoni with salt baked heirloom tomatoes, goats cheese and baby herbs

Desserts

\$7

Peach Melba, vanilla parfait, almond nougatine

Crème caramel, pear and sauternes jelly, Poire William ice cream

Warm star anise chocolate tart, white chocolate ice cream