

Menu

Gala Set-Dinner Menu

Assorted Amuse Bouche

Fürst von Metternich Riesling Sekt

Ceviche of Port Lincoln yellow fin tuna loin
With lemon myrtle-chili-coriander salsa

Risotto of asparagus and Western Australian yabbies

Lillypilly Red Velvet

Oven roasted Gippsland baby lamb rack in black olive crust
Served on english spinach and leek puree

Two Italina Boys Pinot Noir

King Island brie cheese layered with summer truffles
Served with toasted walnut bread and dried muscatel

Balmain Pilsner Beer

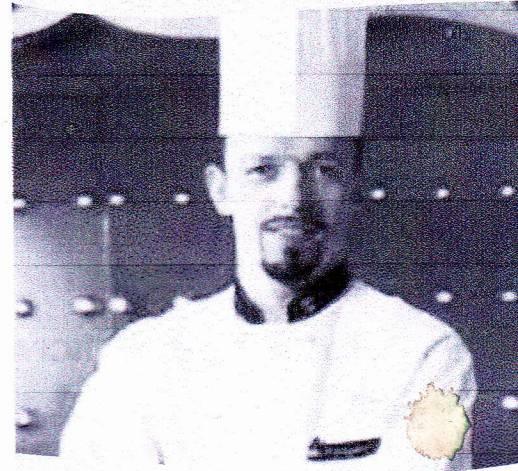
Passionfruit pavlova
With wild strawberry sorbet

Zappa Dumaresq Valley Botrytis Semillon

Coffee, tea and espresso
served with Gin, Whisky or Rum

Sweets
Chocolate – peppermint praline

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Martin Z'Graggen
Executive Chef
Chef de Cuisines

Martin Z'Graggen was born, raised and educated in his native country of Switzerland. His career has taken him around the globe - Switzerland, Denmark, the Caribbean, USA, Australia, Philippines, China, Taiwan and the Middle East (Dubai).

He has worked for some of the best international 5-star Hotels (Le Royal Meridien, InterContinental, The Regent (Four Seasons), IIT-Sheraton, Raffles, Schweizerhof Bern), and cooked for some of the most recognised faces on this planet.

A true "Chef des Cuisines" and "Executive Chef" (Master Chef), Martin today is passing on his expertise, knowledge and passion for the culinary arts to the next generation of cooks and chefs. In addition he holds many honorary consultancy and advisory roles within the hospitality sector and education community.

Culinary Hints & Tips

A single rack of lamb (7 or 8 ribs) is such a small roast that it benefits from quick roasting at a higher temperature than what is generally used for larger cuts. It is easy to prepare and is one of the most tender and flavorful lamb roasts.