ARTEMIS

FLAVOURS OF THE FRENCH RIVIERA

$128 per person
Available 12 January – 12 February

STARTER
Choice of:

WAGYU BEEF CARPACCIO
Roquefort, Candied Walnut, Wild Rocket

SEARED BLUEFIN TUNA SALAD
Niçoise Style – Fennel, Haricot Vert, Boiled Egg, Anchovy Vinaigrette

"PISTOU" PASTA
Spaghetti, Langoustine, Cherry Tomato, Basil

MAIN COURSE
Choice of:

MEDITERRANEAN SEABASS
Soupe de Poissons Provençale, Mussels, Saffron Aioli

PROVENÇALE LAMB CHOPS
Black Olive Tapenade, Grilled Artichoke, Confit Garlic, Lamb Jus

CÔTE DE BŒUF F1 WAGYU BONE-IN RIBEYE (supp +$24pp)
Served with Ratatouille and Rosemary Beef Jus
(900g shareable for two | 1.1kg for three)

DESSERT
Choice of:

ICED LEMON PARFAIT
Graham Cracker, Honey, Vanilla Chantilly Cream

DARK CHOCOLATE GÂTEAU
Candied Seville Orange, Sea Salt, Extra Virgin Olive Oil Gelato

BEVERAGE
Start with a glass of your choice per person:

Zardetto Sparkling Prosecco
Jaume Côtes-du-Rhône Blanc White Wine
Paul Mas Languedoc Syrah-Grenache Blend Red Wine
Artemis Mediterranean Lager
Salted Naranja or Passion Tea Mocktail

Prices exclude service charge and prevailing GST