



WELCOME

*Carnival is delighted to present you with some of the best cuts
in the intimate and elegant setting of our classic restaurant.
We ensure you, our guest, a deliciously memorable experience.
Enjoy!*

ENTRÉES

Wine Pairing: ½ Glass With Each Course For \$26

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter & Mace

PROSECCO, DE BORTOLI WINES, KING VALLEY AUSTRALIA, AUSTRALIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl

CHARDONNAY, DE BORTOLI WINES, 'THE ESTATE VINEYARD',
DIXONS CREEK, YARRA VALLEY, AUSTRALIA

BEEF CARPACCIO*

*Finest Lean Slice, Parmigiano, Gourmet Herbs,
White Truffle oil*

PINOT NOIR, TERRA SANCTA, 'MYSTERIOUS DIGGINGS', BANNOCKBURN,
CENTRAL OTAGO, NEW ZEALAND

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Burgundy Eschalots

CHARDONNAY, PETALUMA, 'WHITE LABEL', ADELAIDE HILLS, AUSTRALIA

KING PRAWN COCKTAIL

Succulent Jumbo Prawn, Seafood Sauce

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND

RISOTTO

Crab, Mushroom, Brown Butter

CHARDONNAY, DE BORTOLI WINES, 'THE ESTATE VINEYARD',
DIXONS CREEK, YARRA VALLEY, AUSTRALIA

TUNA TARTARE*

Yuzu Sphere, Avocado "Leche de Tigre"

MAISON CASTEL, PROVENCE, FRANCE

LOBSTER BISQUE

Dry Sherry, Lobster & Cultured Butter

CHARDONNAY, PETALUMA, 'WHITE LABEL', ADELAIDE HILLS, AUSTRALIA

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough Crouton

CHARDONNAY, PETALUMA, 'WHITE LABEL', ADELAIDE HILLS, AUSTRALIA

CLASSIC CAESAR SALAD

Hearts Of Cos, Shaved Parmesan

CHARDONNAY, DE BORTOLI WINES, 'THE ESTATE VINEYARD', DIXONS
CREEK, YARRA VALLEY, AUSTRALIA

YOUNG LETTUCE

Buttermilk & Olive Oil, Rocket Yoghurt

PINOT GRIGIO, DEVIL'S CORNER, TASMANIA, AUSTRALIA

*The public authority has determined that eating uncooked, or partially cooked poultry, meat, eggs, or seafood may present a health risk to the costumer, particularly who may be more vulnerable.

MAIN COURSE

At our restaurant, each cut of grain fed is aged then perfectly seasoned and cooked to your exact specifications

PRIME NEW YORK STRIP LOIN STEAK*

400 grams Strip Is Tender, Juicy & Packed With Flavor, Signature MB 3+
SHIRAZ, ST. HUBERT'S, 'THE STAG', HEATHCOTE, VICTORIA, AUSTRALIA

PRIME COWBOY STEAK*

*This Marbled 450 grams Rib eye cutlet Is Sure To Please Even
The Most Discriminating Steak Connoisseur, MB 4+, MSA Graded*
SHIRAZ, ST. HUBERT'S, 'THE STAG', HEATHCOTE, VICTORIA, AUSTRALIA

SPICE-RUBBED PRIME SCOTCH FILLET*

Five Fifty-Five Signature 500 grams Center Cut
MALBEC, ALAMOS, MENDOZA, ARGENTINA

GRILLED FILET MIGNON*

250 grams Of Our Most Tender Cut, MBS 2+, 120 Days Grain Fed
MALBEC, ALAMOS, MENDOZA, ARGENTINA

SURF & TURF*

Succulent Lobster Paired With Tender Filet Mignon
PINOT NOIR, TERRA SANCTA, 'MYSTERIOUS DIGGINGS', BANNOCKBURN,
CENTRAL OTAGO, NEW ZEALAND

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor
TEMPRANILLO- GRACIANO- SHIRAZ, MARGAN ESTATE, 'BREAKING
GROUND', HUNTER VALLEY, AUSTRALIA

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Charge apply for additional main course

FARM CHICKEN

Roasted, Honey Vinegar

CHARDONNAY, DE BORTOLI WINES, 'THE ESTATE VINEYARD', DIXONS CREEK, YARRA VALLEY, AUSTRALIA

GRILLED LOBSTER TAIL

Served With Drawn Butter

CHARDONNAY, PETALUMA, 'WHITE LABEL', ADELAIDE HILLS, AUSTRALIA

COLOSSAL PRAWNS

Grilled in Basil Oil

PINOT GRIGIO, DEVIL'S CORNER, TASMANIA, AUSTRALIA

FRESH BARRAMUNDI

Pan Seared, Lemon-Potato Mousseline, Eschalots Emulsion

VIOGNIER, YALUMBA, 'Y SERIES', SOUTH AUSTRALIA, AUSTRALIA

SAUCE AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichurri

SIDE DISHES

Baked Potato with Trimmings

Sautéed Medley of Fresh Mushrooms

Potato Mash

Roasted Pumpkin

Garlic Broccoli

Mac N' Cheese

Chips/Bourbon Smoked Paprika

FROM THE CHEF

We are pleased you have chosen to join us this evening!

Now we invite you to sit back and enjoy the ambiance

while our world-class chefs prepare your meal with

the freshest ingredients available

DESSERT

CHEOCOLATE SPHERE

Warm Cocoa Cream Custard Deconstructs This Treat Before Your Eyes. Served with Pear Confit & Delicate Praline Pâté

BOTRYTIS VIOGNIER, YALUMBA, 'FSW', WRATTONBULLY, AUSTRALIA

CHEESECAKE WITH HAZELNUT BISCUIT

PROSECCO ROSÉ, BROWN BROTHERS, VICTORIA, AUSTRALIA

ART AT YOUR TABLE

Abstract In Presentation, Focused In Flavor

**entire table must order*

BOTRYTIS VIOGNIER, YALUMBA, 'FSW', WRATTONBULLY, AUSTRALIA

FRESH FRUIT

Assembly Of Tropical Fruit And Berries In Season

PROSECCO ROSÉ, BROWN BROTHERS, VICTORIA, AUSTRALIA

SELECTION OF HOMEMADE

SORBETS & ICE CREAMS

BOTRYTIS VIOGNIER, YALUMBA, 'FSW', WRATTONBULLY, AUSTRALIA

SELECTION OF CHEESES

BOTRYTIS VIOGNIER, YALUMBA, 'FSW', WRATTONBULLY, AUSTRALIA

DESSERT AND FORTIFIED WINE

McWilliams Royal Reserve Sherry Dry

Grant Burge Aged Tawny Port

De Bortoli 8 Year Old Fine Tawny Port

Penfolds Father 10 Year Tawny Port

AFTER-DINNER DRINKS

MOCHATINI

Grey Goose Vodka, Mozart Chocolate Liqueur, Espresso

ULTIMATE MARTINI

Grey Goose Vodka, Irish Cream, Kahlua

BEVERAGES

Freshly Brewed Coffee

Soft Drinks

Selection of Teas from The Art of Tea

Speciality Coffee Drinks Available

**Regular bar prices apply.*