

Restaurant  
**SYNERGY**

Where food and service work in harmony

**ENTRÉE**

**Hokkaido Style Milk Bread (house made), whipped butter, adzuki bean paste (v) \$14**

**Zucchini & sweet corn fritter, fried tofu, black sesame, horseradish cream (v) \$19**

**Lemongrass infused chicken, wrapped in betel, water chestnut, cucumber, lime emulsion (gf, h) \$19**

**Char Sui pork belly, baby radish, herb salad, wasabi aioli, steamed lotus wrap (h) \$21**

**Local seared king prawns, soba noodle, shitake broth, vegetable, fried wonton (h) \$21**

**Pacific Oysters \$ 3.5 each  
Natural - with Orange Mountain Verjuice  
Nam Jim Dressing  
Kilpatrick**

**MAIN**

**Fish of the day, please see your waiter for tonight's special MKP**

**Marinated lamb backstrap, sugar snap, potato korokke, white miso \$39**

**Peking style duck breast, mandarin pancake, sticky rice, pickled vegetables \$39**

**Braised veal shin, sake, fried bamboo shoots, roasted spring onion, cassava \$39**

**Mild aromatic curry, eggplant, sweet potato, beans, charred bread, pilaf rice (v) \$32**

**OFF THE GRILL**

**Any of the following steak prices include your choice of a side, seasoning and sauce**

**300g Riverine black angus rump (mb+3) \$43**

**220g Grasslands eye fillet (mb+3) \$46**

**300g Riverine Porterhouse Surf and Turf (mb+3) \$48**

**SIDES**

**House cut chips w rosemary sea salt (gf, v)**

**Medley of roasted baby vegetables (gf, v, h)**

**Stir fried greens w soy, ginger and garlic (gf, v, h)**

**SAUCES AND SEASONING**

**Forest Mushroom ♦ Red Wine Jus (gf, df) ♦ Garlic Pepper ♦ Chimmi Churri Seasoning**

gf) gluten Free (df) dairy Free (v) vegetarian (h) healthy  
Accor Plus discounts only apply to al a carte menu.  
15% Surcharge applies on public holidays

## DESSERT

House made jam donut  
strawberry preserve, chocolate and Chambord milkshake \$17

Ginger nut crumble  
lime curd, pop corn, sticky marshmallow, meringue \$17

Sweet cherry clafoutis  
Vanilla bean ice cream, sour plum shard \$17

Chocolate ganache tartlet  
glazed raspberry, hazelnuts, baby mint and double cream  
\$18

Affogato  
English toffee ice cream, toasted hazelnuts  
liqueur of your choice \$19 (gf)

## HOT BEVERAGES

Liqueur Coffee's \$13

Sweet Irishman ~ jameson whiskey, dash of bailey's  
& butterscotch schnapps, heavy whipped cream  
caramel swirls

Burnt Orange Pearl ~ cointreau, heavy whipped cream,  
orange rind

Layered Hot Shot ~ galliano, floaty espresso  
vanilla ice-cream side

Spanish Tango ~tia maria, dash of rum, whipped cream,  
chocolate grate

(don't forget to ask for a little sugar syrup to sweeten things up)

Herbal tea's & espresso's  
\$4 cup \$4.90 mug

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