

MO BAR PRIX FIXE DINNER

6.30pm - 10.30pm



catch up with friends over a casual dinner at MO Bar enjoying a set dinner including a choice of main course and a cheese plate or a dessert together with a glass of house red or white wine

338

House wine

red – la ferme du mont, côtes du Rhône “première côte”, Rhône valley, France

white – le colline di San Giorgio, Pinot Grigio, Breganze, Italy

main course

✔ puntalette > sundried tomato > zucchini > rocket & aged Parmigiano Reggiano

sea bass “Grenobloise” > caramelized celeriac > lemon > capers & crispy croutons

beef “Burgundy” > button mushroom > onions > lardo & “ratte” potato

CHEESE OR DESSERT

French cheese selection

pistachio crème brûlée and Tasmanian cherry

alpaca chocolate tart > peanut butter feuillantine > caramelized nuts

mont blanc > chestnuts > pears > rum raisin ice cream