

SIT DOWN PACKAGE 1

3 COURSE MENU

\$75 per guest

ON ARRIVAL

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil

ENTRÉE *to share*

De palma prosciutto, lemon, grissini

Fried ricotta & lemon filled zucchini flowers

Black Fig Carpaccio (NT), gorgonzola dolce cannelloni, shaved local prosciutto, mizuna, aged balsamic

Cured Hiramasa Kingfish Tartare (Spencer Gulf, SA) cucumber, dill, grapefruit dressing

MAIN *to choose*

Oven roasted 'Cone Bay' Barramundi

Black mussels, brown butter poached leeks, pancetta, chives

Sourdough crumbed King George whiting

Kipfler potatoes, preserved lemon, honey dill mustard dressing

Char-grilled Grain-fed Eye Fillet

Confit kipfler potatoes, carrot purée, mushrooms

Spaghetini

Swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

Mixed leaf salad & chips

DESSERT *to share*

Petit fours

