

SIT DOWN PACKAGE 2

# 3 COURSE MENU

\$85 per guest

## ON ARRIVAL

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

## ENTRÉE to choose

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

Fried ricotta & lemon filled zucchini flowers

1/2 Shell Scallops (Abrolhos Island, WA), carrot purée, ndjua crumb, chervil

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

## MAIN to choose

Pan-fried Sourdough Crumbed King George Whiting (Port Lincoln, SA)  
Kipfler potatoes, preserved lemon, honey dill mustard dressing

Oven-roasted Barramundi (Cone Bay, WA)

Black mussels, brown butter poached leeks, pancetta, chives

Char-grilled Grain-fed Eye Fillet

Confit kipfler potatoes, carrot purée, mushrooms

Spaghettini

Swiss brown mushrooms, broccolini, parmesan, truffle

## accompanied with

Mixed leaf salad & chips

## DESSERT to share

Dessert share plate

