

SIT DOWN PACKAGE 3

3 COURSE MENU

\$98 per guest

ON ARRIVAL

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

ENTRÉE to choose

Hiramasa Kingfish Carpaccio (Spencer Gulf, SA) green apple, spring onion, black pepper vinaigrette, sorrel

Fried ricotta & lemon filled zucchini flowers

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

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

MAIN to choose

Sourdough Crumbed King George Whiting (Kangaroo Island, 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

Spaghettoni

Swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

Mixed leaf salad & chips

DESSERT to choose

Salted Caramel Walnut Cake, Beurre noisette ganache, chestnuts

Autumn Pavlova, Orange & passion fruit curd, macadamia

Blood Plum Tart, tonka bean custard, plum purée

Cheese Tasting Plate, served with lavosh, fruit and muscatels

