

BYO MENUS

# BYO MENU 80

\$80 per guest

One bottle of wine or champagne per person

## ON ARRIVAL

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

## ENTRÉE *to share*

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

Fried ricotta & lemon filled zucchini flowers

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

## MAIN *to choose*

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 and chips

## DESSERT *to share*

Petits fours

