

BYO MENUS

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\$95 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  
Sydney Rock Oysters, green apple, spring onion, cracked pepper, white balsamic dressing

## 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

Sourdough Crumbed King George Whiting (Kangaroo Island, SA)  
Kipfler potato, preserved lemon, honey dill mustard dressing  
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

Autumn Pavlova, Orange & passion fruit curd, macadamia

