

\$150 per guest

1 bottle of wine or champagne per person

ON ARRIVAL

Organic sourdough & flat bread

Sydney rock oysters, green apple, spring onion, cracked pepper, white balsamic dressing

Jasmine tea house smoked Alpine Salmon (Mt. Cook, NZ), yuzu aioli, baby herbs

Osetra caviar, blinis, crème fraîche



ENTRÉE *to share*

Albacore tuna tartare, Calabrian chilli paste, capers, fried polenta

Fried southern calamari, spiced salt, pickled fennel, yuzu aioli

Buffalo milk burrata, green peas, chilli, garlic, toasted house made focaccia



MAINS *to choose*

Tajima wagyu sirloin (mbs 6plus), twice cooked Jerusalem artichokes, parsley, garlic, olive oil

Sourdough crumbed King George whiting, (Kangaroo Island, SA), Kipfler potatoes, preserved lemon, honey dill mustard dressing

accompanied with

Hand cut chips & cucumber salad



DESSERT *to share*

Winter Pavlova

Red and yellow poached quince, beurre noisette cream, hazelnut