



BYO MENU

\$95 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



ENTRÉE *to share*

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

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

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



MAINS *to choose*

Braised grass fed beef cheek, cauliflower purée, roasted parsnip, gremolata

Sourdough crumbed King George whiting, (Kangaroo Island, SA), Kipfler potato, 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