

\$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

House hot smoked alpine salmon, baby herbs, fresh horseradish crostini

Osetra caviar, blinis, creme fraiche



## 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*

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*

Pavlova, lemon curd, winter citrus fruits