

\$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

House hot-smoked alpine salmon, crème fraîche, fresh horseradish, crostini



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, smoked celeriac purée, roasted kipfler potatoes, rosemary, 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*

Pavlova, lemon curd, winter citrus fruits