

SIT DOWN PACKAGE 1

# 3 COURSE MENU

\$75 per guest

## ON ARRIVAL

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil

## ENTRÉE *to share*

Prosciutto, lemon, grissini

Daily raw fish, green apple, spring onion, red shiso, kombu, wasabi & yuzu dressing

Buffalo milk ricotta fried zucchini flowers, yellow tomato

King prawn salad, shaved jerusalem artichoke, fennel, pecorino, lemon, parsley

## MAIN *to choose*

House foccaccia crumbed king george whiting, kipfler potatoes, herb salad, tartare

Market fillet, roasted winter vegetables, spinach, caper & herb butter

Char-grilled grass fed eye fillet, braised cannellini beans, salmoriglio

Jerusalem artichoke risotto, green peas, lemon zest, tarragon, aged pecorino

## *accompanied with*

Green salad & chips

## DESSERT *to share*

House made petit fours

