

SIT DOWN PACKAGE 2

# 3 COURSE MENU

\$85 per guest

## ON ARRIVAL

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

## ENTRÉE to choose

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

Manta seafood chowder, clams, king prawn, house smoke trout, Jerusalem artichoke, sweet corn, chives, toasted focaccia

Buffalo milk ricotta fried zucchini flowers, yellow tomato

Octopus risotto, black olive, chilli, garlic, grape tomato, white wine, currants, pine nuts

## 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

Chefs dessert tasting plate

