

SIT DOWN PACKAGE 3

3 COURSE MENU

\$98 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 choose

Quince and apple tarte tatin, hazelnut ice cream

Soft centred chocolate pudding, almond, poached pear, caramel jelly

Lemon meringue, finger lime syrup, vanilla ice cream

Selection of local cheese

