

SIT DOWN PACKAGE 2

3Course Menu | \$85 per guest

ON ARRIVAL

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

ENTRÉE to choose

Yellowfin tuna, sweet & sour dressing, compressed cucumber, black sesame, lavosh

Tiger prawn salad, fennel, cabbage, white peach, pecorino

Baked Abrolhos Island (W.A) half shell scallops, lemon bottarga butter, crispy pancetta

Fried zucchini flowers, buffalo ricotta, lemon zest, parmesan

MAIN to choose

House focaccia crumbed pink snapper, kipfler potatoes, herb salad, tartare

Oven roasted Barramundi, confit dutch cream potatoes, rosemary, currant grapes

Char-grilled grass fed 220g eye fillet (Riverina, NSW), mushroom cream, caramelised baby onion, thyme, fried enoki

Spaghetti, green broccolini, truffle, parmesan

accompanied with

Green salad & chips

DESSERT to share

Chefs dessert tasting plate



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