

3Course Menu | \$98 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, broccolini, truffle, parmesan

accompanied with

Green salad & chips

DESSERT *to choose*

Summer peach trifle, mascarpone & vanilla cream, almond crumb, passionfruit

White Chocolate Tart, mango, yuzu cream, macadamia

Summer pavlova, lychee, rose water chantilly, raspberry

Selection of local cheese

