

3Course Menu | \$75 per guest

ON ARRIVAL

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

ENTRÉE *to share*

Yellow fin tuna tartare, sweet & sour dressing, compressed cucumber, black sesame, lavosh

Buffalo mozzarella, tomato, basil, olive oil

De Palma prosciutto, fennel seed house-baked lavosh

Calamari, chilli, garlic, lemon, aioli

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 share*

House made petit fours

