

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*

Pear trifle, honey and mascarpone cream, anzac biscuit crumb, almond mousse, yuzu

Dark chocolate mousse, banana sponge, peanut praline, waffle crunch

Autumn pavlova, green apple, jasmine tea chantilly, grape

 Selection of cheese

