

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, cucumber, avocado, squid ink cracker

Tiger prawn salad, fennel, cabbage, pear, pecorino

Baked Abrolhos Island (W.A) half shell scallops, celeriac, pancetta, celery cress

Fried zucchini flowers, buffalo ricotta, lemon zest, parmesan

MAIN to choose

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

Oven roasted Barramundi, confit dutch cream potatoes, rosemary, black sapphire grapes

Char-grilled grass fed 220g eye fillet (Riverina, NSW), Jerusalem artichoke, shimeji mushrooms, fried enoki

Spaghetti, broccolini, truffle, parmesan

accompanied with

Green salad & chips

DESSERT to share

Chefs dessert tasting plate



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