

## 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, 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 choose*

Warm Walnut Cake, Poached Pear, Ginger Streusel, pain d'épices Anglaise

Chocolate & Hazelnut Flourless Cake, Calamansi whipped cream, coffee crunch, Dulce de leche

Winter pavlova, Strawberries, Vanilla Chantilly, Kiwi, Bergamot

 Selection of cheese

