

3 Course Menu | \$110 per guest

ON ARRIVAL

House baked focaccia WA extra virgin olive oil

ENTRÉE to choose

Half dozen oysters, sunrise lime mignonette

Port Stephens tuna crudo, pickled mussels, fennel, preserved lemon

Spring vegetable salad, soy bean hummus, olive

Fried southern calamari, chilli, aioli

Spanner crab lasagne, sea herbs, trout roe, bisque

MAIN to choose

Port Stephens daily fish fillet, smoked tomato, olive, caper

Cone Bay barramundi, pea, pancetta, farro

Arborio Risotto, asparagus, buffalo mozzarella, pea

Port Stephens whole fish, broccoli almond pesto, enoki, lemon

Char-grilled grass fed 220g eye fillet (Riverina, NSW), smoked eggplant, shimeji mushroom

accompanied with

Green salad & Angel chips

DESSERT to choose

Vanilla panna cotta, brown butter crumb, elderflower, raspberry rosella sorbet

Coconut pavlova, mango, passionfruit, lemon myrtle

Chocolate hazelnut mousse, burnt yoghurt, sponge cake, blueberry

