

3Course Menu | \$95 per guest

ON ARRIVAL

House baked focaccia WA extra virgin olive oil

ENTRÉE to choose

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

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

accompanied with

Green salad & chips

DESSERT to share

Chefs dessert tasting plate

