

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

Fig Salad, asparagus, buffalo curd, olive

Fried School Prawns, Black Garlic Aioli, Chilli

Spanner Crab Lasagne, crustacean bisque

MAIN to choose

Port Stephens Swordfish, smoked tomato, olive, caper

Cone Bay Barramundi, pea, pancetta, asparagus, farro

Risotto, asparagus, pea, roman bean, saltbush

Char-grilled grass fed 220g Eye Fillet (Riverina, NSW), smoked eggplant, king brown mushroom, roman bean

Port Stephens whole Baby Snapper, kale & pistachio pesto, enoki, lemon

Accompanied with Angel chips and green salad

DESSERT to choose

Coconut panna cotta, mango, spiced crumble, kaffir lime

Sunrise lime cake, peach, fig leaf, orange

White chocolate mousse, honey, cream, pineapple, lemon

Artisan 2 cheese plate

