

SIT DOWN PACKAGE 2

## Set Menu | \$109 per guest

### ON ARRIVAL

House baked focaccia, WA extra virgin olive oil

### ENTRÉE (Choice of)

Half dozen Sydney rock oysters, Cabernet Sauvignon mignonette

Kingfish crudo (Port Stephens), sesame, ponzu, chilli, shallots

Buffalo burrata, asparagus, zucchini, snap peas, mint, chimichurri rojo

Blue swimmer crab lasagna, crustacean bisque

### MAIN (Choice of)

200g eye fillet, black angus, Riverine NSW grass fed MSA MBS2+

Crispy skin barramundi (Humpty Doo NT), asparagus, Grenobloise butter

Pan fried crumbed John Dory (NZ), house tartare dressing, herb salad

Aged Acquerello carnaroli risotto, cauliflower, Monte Rosso, spinach

*Served with chips with Murray River salt and mixed leaves salad with Champagne vinaigrette*

### DESSERT (Choice of)

Rhubarb cheesecake, white chocolate & yoghurt crumb, yoghurt sorbet

Mille-feuille, caramel & Piedmont hazelnut, milk ice cream

Lemon tart, Italian meringue, fresh blueberries, blueberry sorbet

Artisan cheese board, fruit bread, lavosh, muscatel grapes, fig chutney

