

SIT DOWN PACKAGE 3

## Set Menu | \$159 per guest

### ON ARRIVAL *(to share)*

House focaccia, WA extra virgin olive oil

Mini lobster roll, house brioche, baby gem with Oscietra caviar

Sydney rock oysters, Cabernet Sauvignon mignonette (3ea)

Yellow fin tuna tartare (Port Stephens), rice cake, ginger, soy, lemon grass

### ENTRÉE *(to share)*

Blue swimmer crab lasagna, crustacean bisque

King prawns (Ballina), red miso butter

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

### MAIN *(to share)*

Portoro Tomahawk MBS4+, Port & red wine jus

Grilled Port Stephens rock lobster, preserved lemon, caper butter, chives, lemon

*Served with Manta angel truffle fries, parmesan, parsley, mixed leaves salad with Champagne vinaigrette and steamed spring vegetables.*

### DESSERT *(to share)*

70% Amedei chocolate fondant, blood orange ice cream

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

