

ENTREE

BAKED SCALLOP	28
Thai Red Num Yum, Caramalised Peanut	
SEARED YELLOW FIN TUNA	33
Onion Soy Tamari, Olives, Mizuna	
TEMPURA ENOKI	26
Mushroom Emulsion, Char Pickle Onion, Petit Bouche Salad	
BEETROOT TARTARE	26
Horseradish Cream, Puff Wild Rice, Garlic Chips	

DESSERT

CHOCOLATE TARTE	22
Mascarpone Cream, Berries	
LEMON YOGHURT CHEESECAKE	21
Strawberry, Candied Citrus	
BLACK SESAME PANACOTTA	23
White Chocolate, Black Sesame Mousse, Tuille	
AUSTRALIAN CHEESE SELECTION	22
ASSORTED PETIT FOURS	5 each
<ul style="list-style-type: none"> • Raspberry Orange & Ricotta Canneles • Sweet Lemon Tart • Dulce de Leche 	

TABLEWARE PACKAGE

Our tableware packages include plates, cutlery, tablecloth, linen napkins, glassware, water jugs, dinner rolls & butter, salt & pepper

2 COURSES - \$35 | 3 COURSES - \$40 (per person)

MAIN COURSE

CAPE GRIM EYE FILLET	58
Pommes Anna, Salsa Verde	
PAN SEARED MARKET FISH	55
Sauce Gribiche, Heirloom Carrot	
LAMB LOIN	48
Caper Raisin Salsa, Spiced Carrot Puree, Broccolini	
SPICED BRINED CHICKEN	45
Roasted Zucchini, Tapenade	
GNOCHETTI SARDI	38
Pesto, Lemon, Chives, Pecorino	

SIDES

LEMON & THYME ROASTED POTATOES	14
GREEN SALAD, LEMON VERJUS, MIXED HERB	15
GREEN BEANS, ROASTED GARLIC TOMATO, SHERRY VINAIGRETTE	16

ADD TEA & COFFEE STATION

\$6.5 per person

ADD BEVERAGE PACKAGE

ONE HOUR - \$26.5 per person

MINIMUM OF 8 GUESTS | 72 HOURS NOTICE REQUIRED
ALL DIETARIES CAN BE CATERED TO ON REQUEST
ALL STAFF AND EQUIPMENT HIRE CHARGED ADDITIONALLY

