



# 3 Course Menu

## \$60pp

Available from 5pm

### Entree

Tortellini pasta, filled with prawn & bug,  
mustard fruit buerre blanc

Ham hock, pistachio & cranberry terrine,  
pickled vegetables, mustard mayo, charred sourdough

Fried zucchini flowers, filled with Persian feta & pine nuts,  
beetroot puree, tomato relish (v)

10 piece sashimi platter.

Selection of kingfish, tuna, salmon, scallop, oyster,  
wasabi, soy, pickled ginger (gf, df) + \$5 upgrade

### Main

Spaghetti, king prawns, mussels, squid, salmon,  
tomato cream sauce, chili, parsley

350g porchetta, creamed potato, sauteed spinach,  
pesto, red wine sauce

Pan fried salmon fillet, preserved lemon, dill & prawn risotto,  
watermelon radish (gf)

Wagyu rump, bearnaise sauce, hand-cut chips,  
cauliflower puree (gf) + \$5 upgrade

### Dessert & Cheese

Waffle, fresh strawberries, cream, warm chocolate sauce (v)

Chocolate brownie, salted caramel, vanilla ice cream, honeycomb (v)

Vanilla panna cotta, fresh & freeze dried berries, berry coulis

Cheese selection - brie, cheddar & blue cheese,  
water crackers, lavosh, garnish (v, gf available)