



ON ARRIVAL A Heart Shaped Chocolate Per Person

AND

"French 75" Cocktail on Arrival Gin, lemon & sugar topped with sparkling wine (Mocktail available instead on request)

COURSE #1 - ENTREE

CHOICE OF

Six Sydney Rock Oysters pickled cucumber, salmon caviar & chardonnay vinegar (gf/df)

Grilled Avocado (served cold)

hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df)

Kingfish Ceviche

avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

Roasted Watermelon

burrata, 30yr aged balsamic, river mint, extra virgin olive oil & toasted crostini (v)

Zucchini Flowers

tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)

Sea Scallops

celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (served room temperature)

COURSE #2 - MAIN

Vodka Rigatoni

tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)

Vegan Casarecce mushrooms, confit garlic, truffle, plant cream & hazelnut (vegan/df)

Crab Spaghettini spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander

Quattro Cheese Tortellini four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v)

Barramundi pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf)

Salmon en Croute

ora King Salmon encased en croute with spinach & ricotta filling, dill cream, fennel salad & salmon pearls

270gr Wagyu Rump Cap MBS 9+

duck fat potato maxim, vinegar salt, portobello mushroom, pickled pearlonion, green peppercom sauce (sous vide to medium)

200gr Wagyu Eye Fillet MBS 9+ (+\$10pp)

charlotte potato with salmon roe, dulse beurre blanc & chives (gf) (sous vide to medium)

SIDES

CHOICE OF Avocado Salad, cucumber, cos & chardonnay dressing (ve/gf) OR Thin Fries & rosemary salt (

COURSE #3 - DESSERT

ALTERNATE DROP

Heart Shaped Steamed Vanilla Cheesecake with berries, graham crumble & honeycomb

Chocolate Passionfruit Cake with chocolate gelato & whipped mascarpone (gf) - Vegan Gelato Available on request -

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILTY OF INGREDIENTS Special Mother's Day Set-Menu Only Available.



CHILDREN UNDER 12 YEARS ONLY

3 Course Meal

ON ARRIVAL Kids Colouring Pack

COURSE #1 - ENTREE

Pop-Corn Chicken with ketchup

COURSE #2 - MAIN

CHOICE OF Crumbed Chicken Pieces & chips with tomato ketchup

> Crispy Fish & Chips with tomato ketchup

Spaghetti or Penne Pasta with bolognnese or napoli sauce or with butter sauce (v)

Pizza Cheesy cheese pizza with "bunny ears" (v) Ham & pineapple pizza with "bunny ears" Ham & cheese pizza with "bunny ears

COURSE #3 - DESSERT

2 scoops ice-cream CHOICE OF vanilla gelato or chocolate gelato with chocolate or strawberry sauce

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