

## FINE DINING MENU

### ONE O ONE

**\$200 PP**

1 entree, 1 main, sides, 1 dessert

#### **Entree**

Yellowfin tuna crudo, salmon roe soft egg, goachujang dressing toast  
Pan fried scallops, carrot smash, crumbled chorizo, curry leaves  
Panfried Clarence River chermoula prawns, watermelon and feta salad  
Prosciutto, buffalo mozzarella, peach salad, black olive crumb, shiso  
Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V  
Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

#### **Mains**

Snapper, Paris mash, tarragon and pea, jus  
Buttermilk blue eye trevalla, braised fennel, urad dahl  
Slow braised lamb shoulder ballantine, peas, goats cheese  
Deboned corn fed chicken, ricotta gnocchi, green olive, lemon and grape salsa  
Grass fed pink pepper crusted eye fillet, brisket croquettes, chimichurri  
Spicy gilled whole eggplant, tomato jam, labne, hazelnuts V  
Green pea and leek goats cheese risotto V

#### **Sides**

Sourdough rolls, butter  
Cavolo nero, parmesan and pine nut salad  
Duck fat hasselback potatoes

#### **Desserts and Cheese**

Warm fudgy date cake, coconut ice cream, fresh honeycomb  
Flourless chocolate torta caprese, raspberry ice cream  
Salted caramel custard, banana, popcorn, peanut brittle  
Rhubarb, honey and custard mille feuille  
Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments

**Groups of 37-50 will incur a galley assistant fee of \$400  
for 4 hours and \$85 per hour thereafter**

*All dietary requirements can be catered for, please let us know upon booking*

