

MEAT FLOUR WINE

• STARTER •

The following will be served to share

Antipasto Platters filled with selection of cured meats, pickled vegetable and focaccia bread

Fresh shucked oysters, whole king prawns and smoked salmon

• ENTREE •

Please select one of the following

Gorgonzola Risotto with fresh mixed herbs, broad bean smash and pane carasau

Truffle and honey glazed mini Baked Ham with apple soubise, roasted baby carrots and mustard fruits

Seared Scallops with cauliflower puree, shaved fennel and orange salad and pancetta

Salad of Blue Swimmer Crab and Lobster Tail with compressed watermelon, radish, pea tendrils, mint, and baby cos

• MAIN •

Please select one of the following

3 point Rack of Lamb with garlic potato puree, goats curd stuffed zucchini flowers and salsa verde

Sage and cumquat stuffed Porchetta with pumpkin puree, balsamic glazed broccolini and saffron shallots

Whole grilled baby Snapper with kipfler potatoes, porcini, cavalero nero and spicy 'nduja cream

Black Angus Eye Fillet 250g with Morton Bay Bugs, truffle bearnaise and fondant potato

Stuffed Mushroom Cotoletta with grilled asparagus, hazelnut and rocket pesto, shaved pecorino

• DESSERT •

Please select one of the following

Chocolate Panettone Tiramisu

Glazed cherry and pistachio Semifreddo with cherry coulis and pistachio sponge

Chocolate Sable with eggnog creme pâtissier, blood plum, black fig, honey and raspberry meringue

• BEVERAGE LIST •

ON ARRIVAL

Aperol or Campari Spritz

BEER

Full selection of draught beer

ROSE

Poggiotondo Rose

WHITE

Principato Pinot Grigio
Sabbia Vermentino

RED

Tokar Estate Pinot Noir
Chiantari Nero D'Avola

SPARKLING

Nao Nis Prosecco

DIGESTIVO

Limoncello or Averna
Coffee & Tea