

SAMPLE

CHEF'S TABLE

Oysters on arrival

Half shell scallops, garlic butter (GF)

Smoked cauliflower arancini (V)

Sticky lamb ribs (GF)

Charred Skull Island prawn, chorizo & espellete

Blue fin tuna tartare, truffle, gaufrette potato (GF)

Roasted duck breast, broccoli leaf, df kipflers, pear & mustard
puree jus

Grass fed, Bass Strait striploin, TAS

Assorted sides

Selections of desserts

or

Cheese with lavosh and quince paste

