



2 Course - \$80pp

3 Course - \$95pp

Minimum 6 guests

## **TABLESHARE**

### Entrees

Prosciutto and sourdough

Tomato, mozzarella, basil

Torched ocean trout, white sesame puree, soy and maple glaze

### Mains

Pumpkin tortellini, burnt butter, pine nuts, sage, parmesan

Slow cooked lamb shoulder, red wine jus

Baby carrots, honey, thyme

Roasted kipfler potatoes, garlic, rosemary

Rocket, pink apple, ricotta salata, walnut salad

### Please select one:

Roasted fish fillet, sesame yoghurt, compressed cucumber

Duck breast, orange jus

### Please select two dessert canapés:

Strawberries & cream macaron

Citrus cheesecake and raspberries

Caramelised apple and toffee éclair

Valrhona chocolate and macadamia tart

### Includes

Espresso Coffee by Little Marionette | Premium Organic Tea by Ovivo

Menus subject to seasonal change.

10% Sunday Surcharge applies, 15% Public Holiday Surcharge Applies