



3 Course - \$80pp  
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

### Plated dessert:

Ginger and almond parfait with Christmas fruits

### Includes

Espresso Coffee by Little Marionette | Premium Organic Tea by Ovivo