

\$155pp Three Course Set Menu

Crudo of Hiramasa Kingfish, Yellowfin Tuna and
Coorong Yellow Eye Mullet with Lemon, Black Sesame and Davidson Plum
Wood Fire Grilled Beetroots with Goat Curd, Hazelnuts and Cabernet Sauvignon Vinegar
Whole Marinated Grilled King Prawns
Fratelli Galloni Prosciutto di Parma with Pickled Vegetables
Wagyu Bolognaise with Hand Cut Fettuccine

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Australian Wild Greens Spanakopita

Market Fish with Herb Salad and Aioli

Spicy Mussels and Saffron Stew with Wood Fire Grilled Seafood and Aioli

Greenham's Cape Grim Grass Fed Dry Aged 36 Month Rib Eye on the Bone 350g

Greenham's Cape Grim Grass Fed 36 Month Fillet 250g

Side Dishes to Share

Potato and Cabbage Gratin

Boiled Greens with Extra Virgin Olive Oil and Lemon

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette



Crème Caramel
Passionfruit Pavlova
Chocolate Delice
Cheese Selection

A Selection of Petit Fours to Finish

"The cornerstone of good cooking is to source the finest produce" - Neil Perry