**ENRÉÉ**

Yellowfin tuna tartare, peach, black olive, fennel
‘Fish & Chips’, kombu cured Coral trout, tartare sauce, pickled onion
Heritage pork terrine, sauce gribiche, toasted sourdough
King prawn tart, bonito crème, chilli, lime

**PASTA**

*Supplemental pasta course +20pp*
Asparagus agnolotti, spanner crab, parmesan, fava beans

**MAIN**

Roasted market fish, golden capsicum, capers, Lot 8 citrus olive oil
Optimal beef, grilled on the embers, mustard jus
Whole roasted Elgin Farm chicken, sage stuffing, chicken jus

**SIDES**

*For the table*
Duck fat roasted potatoes
Grilled broccolini, parmesan emulsion
Heirloom tomato salad, ricotta, basil, capers

**DESSERT**

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

**CHEESE**

*Supplemental cheese course +15pp*
Australian artisanal cheese with crackers and seasonal accompaniments

85 per person | To be enjoyed by the whole table, family style.
We kindly decline any alterations to this menu.