

Three Course Dinner Menu \$99

Stone Baked Bread with Smoked Butter

Appetiser Supplement

**Freshly shucked Merimbula Oysters
(4 @ \$16) (8 @ \$32) (12 @ \$48)**

Entrée

**Courgette Blossom Stuffed with Stracciatella Cheese,
Blistered Vine-ripened Tomatoes, Olive & Herb Snow**

**Atlantic salmon, Yuzu Sesame Seeds, Avruga Caviar,
Aioli, Tomato, Avocado Salsa, Aromatic Sauce**

**Shou Hsing Muscovy Duck and Quail Breast, Sugar Plum
Broccolini, White Bean Puree, Pickled Cucumber**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,
Black Garlic, Cauliflower puree, Nashi Pear**

Main

**Wild Mix Mushroom and Garden Pea Risotto,
Parmesan, Porcini Truffle Oil, Micro Herbs**

**John Dory Fillet, Fondant Potato, Avocado,
Garlic Prawns, Tomato & Chive Sauce**

**Herb-Crusted White Pyrenees Lamb Loin, Pumpkin,
Potato Galette, Mint yogurt, Rosemary Jus**

**Black Angus Beef Fillet, Paris Mash, Asparagus,
Cream Spinach, Dutch Carrot, Red Wine Jus**

Sides- Supplement \$12 each

**Twice-Cooked Hand Cut Chips with Rosemary Salt
Sauté Broccolini with Garlic & Roasted Almond
Pink Lady Apple & Pumpkin Seed Micro salad**

Dessert

**White Chocolate Cheesecake, Brunt Butter Crumbs
Summer Berries, Chocolate Sorbet**

**Cherry Chocolate Bon Bon, Yoghurt Sorbet
Chocolate soil, Meringue, Fresh Cherry**

**Salted Caramel Semi-Freddo, Toffee Banana,
Caramel Nut Popcorn, Chocolate Choux Puffs**

Cheese- Supplement \$12

**Selection of Australian & International Cheeses
With Pear Compote & Homemade Lavosh**