

*Three Course Dinner ~~\$99~~*

*Birthday promotion \$79*

*Appetiser*

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

**Sourdough Bread & Smoked Cultured Butter \$3**

*Entrée*

**Meredith Goats Cheese Cloud, Heirloom tomatoes  
Smash Avocado, Crispy Ash Brioche, Micro Basil**

**Atlantic Salmon Tartare, Popcorn Prawns, Baby capers,  
Cornichons, Brandy Marie Rose sauce**

**Hibachi Grill Wagyu Beef Striploin MB-8, Garlic hummus  
Salt baked Carrots. Beetroot Vinaigrette, Persian Feta**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,  
Black Garlic, Pea Puree, Chorizo, Nashi Pear**

*Main*

**Courgette Blossoms Pumpkin Filled, Baked Portobello Mushroom,  
Gorgonzola iceberg lettuce, Red Pepper, mixed seeds**

**Trio of Free-Range Birds Quail, Duck and Chicken, Cauliflower Puree  
Pickled Fennel, mulberries, Star Anise, Szechuan Pepper jus**

**Mix Market Fresh Fish and Seafood of The Day, Baby Spinach  
Marinated Provincial Vegetables, Basil Pesto and Aioli**

**Black Angus Beef Fillet MB-4, Foie Gras Parfait, White Asparagus  
Confit Garlic, Thyme Fresh Morel Mushroom Sauce**

*Sides- \$12 each*

**Paris Mash**

**Mixed herbs salad, Seeds, Cucumber, Tomato  
Twice-Cooked Chips with Rosemary Salt  
Sauté Broccolini with Ginger Soy & Almonds**

*Dessert*

**White Chocolate Cheesecake, Burnt Butter Crumb  
Spring Berries, Lemon Balm, Chocolate Sorbet**

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

**Kensington Mango Semi-freddo, Pistachio Biscuit  
Coconut & Raspberry Gel, Black Berries**

*Cheese- \$12*

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