

Three Course Dinner \$90

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

Sourdough Bread & Smoked Cultured Butter \$3

Entrée

**Seared Hervey Bay Scallops, King Prawn,
Sticky Rice, Spiced Aromatic Laksa, Toasted Nori**

**Yellowfin Tuna Tartare, Crispy Pave Potatoes,
Baby Pea Puree, Baby Capers, Lime Baby Coriander**

**White Pyrenees Lamb Rump, Herb Crust,
Hummus, Beetroot, Smoked Aubergine, Micro Herbs**

**Spring White Asparagus, Free Range Chicken,
Chicken Liver Pate, Shimeji Mushrooms, Cream Spinach**

Main

**Grass-fed Black Angus Beef Fillet MB-4,
Cauliflower Puree, Asparagus, Creamy Garlic Diane Sauce**

**Air-Aged Muscovy Duck Breast,
Celeriac, Onion, Broad Beans, Mulberries, Blood Orange Gel**

**Wild Line-Caught John Dory Fillet,
Beer Batter, Black Caviar, Aioli, Watercress, Romesco Sauce**

**Caramelized Onion and olive Puff Tart,
Goat's Cheese, Broccoli, Fig and Stuffed Basil Tomato**

Sides at \$12 each

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

Dessert

Trio of Dessert

**Lindt White Chocolate Brulee,
Yuzu Pana Cotta with Spring Berries
French Lemon Tart and Swiss Meringue**

Or

Chocolate Fondant with Bailey Ice Cream, Raspberries

Cheese- \$12

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