



Chef's Feasting Menu

All served on platters to share

To start

Freshly baked bread with grissini and marinated olives, extra virgin olive oil and balsamic

A selection of arancini,

2nd Course

Seafood - Tender grilled octopus, baby calamari, grilled king prawns, scallops in the shell, and natural Sydney oysters served with fresh lemon, and aioli

Antipasto - A selection of Prosciutto, hot sopressa, Virginia ham, Capocollo, wild rocket & parmesan salad, olives, balsamic onions & freshly baked bread

3rd Course

48 hour slow braised shoulder of Lamb, served with roasted potatoes, seasonal vegetables, mint gremolata and a lamb jus

Grilled whole Baby Snapper with almond beurre noisette

Served with

Garden Salad, Wild Rocket & parmesan salad, and Hand cut chips

4th Course

A decadent tasting plate with a selection of **desserts** to Indulge and enjoy

4 course menu \$94.90 per person
Please advise of any guests with dietary requirements.

*** dietary requirements such as vegetarian are catered to separately.**