

**ARRIVAL**

Mixed olives, garlic, rosemary, lemon  
Warm bread, olive oil

**FIRST**

Fresh La Stella burrata, local ox heart tomatoes,  
olive jam, basil  
Char-grilled Fremantle octopus, roasted peppers, olives  
Selection of cured meats shaved to order

**SECOND**

Grilled snapper fillet, cuttlefish, prawn bisque  
Char-grilled marinated chicken, salsa verde,  
roasted garlic, lemon  
Grandchester black angus rump cap 5+,  
anchovy, confit onion, spring herbs

*Vegetarian option available on request*

**SIDES**

Marrah salad, shaved witlof, orange,  
toasted seeds, chervil dressing  
Fries, Provencal salt, aioli

**ARRIVAL**

Mixed olives, garlic, rosemary, lemon  
Warm bread, olive oil

**FIRST**

Fresh La Stella burrata, local ox heart tomatoes,  
olive jam, basil  
Char-grilled Fremantle octopus, roasted peppers, olives  
Selection of cured meats shaved to order

**SECOND**

Grilled snapper fillet, cuttlefish, prawn bisque  
Char-grilled marinated chicken, salsa verde,  
roasted garlic, lemon  
Grandchester black angus rump cap 5+,  
anchovy, confit onion, spring herbs

*Vegetarian option available on request*

**SIDES**

Marrah salad, shaved witlof, orange,  
toasted seeds, chervil dressing  
Fries, Provencal salt, aioli  
Roasted Kipfler potatoes, black olives, rosemary

**THIRD**

Frozen tiramisu  
Lemon cheesecake roll, limoncello custard

### ARRIVAL

Mixed olives, garlic, rosemary, lemon  
Paella arancini, mussels, prawns, saffron,  
tomato, chorizo  
Cauliflower fritti, dates, pickled onion

### FIRST

Combination of oysters served natural,  
shallot vinaigrette & Chardonnay granita

### SECOND

Fresh La Stella burrata local ox heart tomatoes,  
olive jam, basil  
Grilled king prawns garlic butter, chilli, lemon  
Beef tartare, Angus beef, salted egg yolk, crispy potato

### THIRD

Seared swordfish, eggplant purée,  
tomato vinaigrette, fried parsley  
Grandchester black angus rump cap 5+,  
anchovy, confit onion, spring herbs  
Char-grilled marinated chicken, salsa verde,  
roasted garlic, lemon  
*Vegetarian option available on request*

### SIDES

Steamed broccolini, roasted almonds, garlic butter  
Fries, Provencal salt, aioli  
Roasted Kipfler potatoes, black olives, rosemary

### FOURTH

Frozen tiramisu  
Lemon cheesecake roll, limoncello custard  
Vanillia crème brûlée, fresh berries, whipped chocolate



## SHARE STYLE SET MENUS

Available for tables of 4 or more,  
table must order from the same menu

### TWO COURSE

\$70pp

### THREE COURSE

\$80pp

### FOUR COURSE

\$100pp