

**FIVE COURSE MENU &
FOUR HOUR PREMIUM BEVERAGE PACKAGE \$395pp**

Canapés

Tempura prawns, chilly & lime aioli . Pork gyoza, ponzu . Goat cheese and cherry tomato mini tart

Entrée

Bay lobster tortellini, confit tomato, bisque, parmesan
Chargrilled Fremantle octopus, chorizo, oregano, lemon zest (gf)
Salt and pepper tiger prawns, charred watermelon, coconut, mint (gf)
Bang Bang crispy duck breast (gf)
Wagyu bresaola, rocket, truffle aioli, shaved pecorino (gf)
Burratta w Mediterranean tomatoes, extra virgin olive oil , pesto (V)

Main course

Baked Red Emperor fillet, lemon potato fondant, braised fennel, sauce vierge
Saffron WA lobster spaghetti, thyme, slow cooked garlic, chardonnay
Chargrilled jumbo prawns, confit heirloom cherry tomatoes (gf)
Cape Grim eye fillet, foie gras, madeira jus, panache of green beans, fried polenta (gf)
Free range chicken breast involtini, prosciutto, celeriac puree, osso bucco croquette (gf)

Dessert

Chocolate fondant, popcorn praline, vanillabean ice cream
Crème brulee, crème fraiche (gf)

Cheese

Choice of King Island brie or Mafra aged cheddar or King Island blue.
Served with compote and house made lavosh

FOUR HOUR BEVERAGE PACKAGE

Beer: Asahi - Peroni

House Spirits : Scotch, Gin, Rum, Vodka, Bourbon, Tequila

Wines

Veuve Ambale Sparkling Blanc de Blanc, France
Tar & Roses Pinot Grigio, Vic - Catalina Sounds Sauvignon Blanc, NZ
Heggies Chardonnay, SA
Heathcote Shiraz, Vic - Vase Felix Cabernet Sauvignon, WA - In Dream Pinot Noir, Vic

TICKETS