

## FOUR COURSE MENU & FOUR HOUR PREMIUM BEVERAGE PACKAGE \$285pp

### Appetiser

House baked bread, w houmous and tzatziki dips

### Entrée

Six freshly shucked Coffin Bay oysters – Natural or Kilpatrick (gf)

Classic Prawns cocktail (gf)

Confit duck and mushroom risotto (gf)

Pork belly, burnt apple sauce, kimchi puree, black pudding crumb (gf)

### Main course

Cape Grim 350g sirloin steak, jumbo prawn, garlic, mushrooms, cream chardonnay (gf)

Chargrilled lamb tenderloin, Moroccan spice, minted yogurt, petit potatoes (gf)

WA Lobster Thermidor 500g, brandy, tarragon, rocket and parmesan salad (gf)

Gold band Snapper fillet, potato fondant, pippies and clams saffron ragu (gf)

### Dessert

Lemon Eton mess with Chambord compote and raspberry sorbet (gf)

Crème brulee, hazelnut biscotti

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## FOUR HOUR BEVERAGE PACKAGE

### WINES

Mortar & Pestle Brut, SA

Black Cottage Pinot Gris, NZ - Pitchfork Sauvignon Blanc, WA,

La Ville Femme Rose, Fr - Yarawood Chardonnay, Vic

Bleasdale Cabernet Sauvignon, SA - Mountadam Shiraz, SA - Pasqua Merlot, It

### BEER

Haan Super Dry - Great Northern

### CLASSIC SPRTIZ COCKTAILS

Aprol - Limoncello - Elderflower

### SOFT DRINKS

**TICKETS**