

# Menu

## *On Arrival*

**BAKED TURKISH BREAD & DIPS**

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## *Entree*

SERVED ALTERNATIVELY

**DRY AGED WAGYU BRASEOLA WITH PICKLED MUSHROOM, CAPERS, PARMESAN ARANCINI, CROUTONS, TRUFFLE AIOLI & BABY CELERY**

**PRAWN & AVOCADO EN COUCHE WITH LOCAL GREENS, FINGER LIME AIOLI & BASIL OIL**

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## *Main*

SERVED ALTERNATIVELY

**CAPE GRIM SIRLOIN CHARGRILLED MEDIUM WITH POTATO ROSTI, BUG TAIL, ASPARAGUS AND CRUSTACEAN BUTTER**

**FREE RANGE CHICKEN SUPREME WITH POTATO PUREE, TEMPURA PUMPKIN FLOWER, ITALIAN GREENS & ROMESCO**

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## *Dessert*

SERVED ALTERNATIVELY

**PAVLOVA WITH CARAMELISED FIG, POMEGRANATE, PASSIONFRUIT COULIS & DOUBLE CREAM**

**BLUEBERRY FRANGIPANI TART SERVED WITH FRUTTI DE BOSCO GELATI**

