

## SPRING CARNIVAL MENU

### Trio of dips

served with our house made potato blinis \$24

*-Sauce gribiche (v, df, gf)*

*- Tzatziki (v, gf)*

*-Salsa cruda (v, ve, gf)*

### King prawns \$30

*Australian peeled fresh king prawns over ice (gf, df)*

*Served with Marie rose sauce-lemon*

### Charcuterie plate \$28

*-Capocollo -Bresaola -Truffle salami*

*Triple brie-aged cheddar-pickles-served with warm focaccia*

### Seafood Tasting plate (for two) \$35

*-2 freshly shucked oysters-mignonette dressing*

*-Salmon tartare-horseradish-dill-buttermilk*

*-Lightly cured Kingfish ceviche-coconut-kaffir lime-chilli*

### Trio of Desserts \$25

*Lemon meringue tart*

*Chocolate dipped strawberries*

*Mixed macarons*

*2 plates \$50*

*3 plates \$65*

- Moet & Chandon Brut Imperial NV 750ml Bottle \$135.00 Glass \$30.00
- Moet & Chandon Rose Imperial NV 750ml Bottle \$145.00 Glass \$32.00
- Chandon Garden Spritz 750ml Bottle \$82.00 Glass \$25.00
- Chandon Brut NV 750ml Bottle \$65.00 Glass \$16.00
- M Minuty Cotes de Provence 750ml Bottle \$80.00 Glass \$22.00