

TO EAT

LIVE OYSTER STATION

CANAPES

Kingfish tartare on rice cracker, yuzu dressing & pickled radish (gf,df)

Ratatouille on rice cracker w/ basil emulsion (vg)

Prawn roll w/ lemon myrtle aioli & baby cos (df)

Salt-baked beetroot & whipped feta roll, pistachio dust (vg)

Chilled tomato & watermelon gazpacho w/ macadamia & mint oil (vg,gf,df)

ENTREES

Wagyu bresaola, heirloom tomato & burrata, olive crumb, basil oil (gf)

Chargrilled octopus, white bean purée, smoked paprika oil,
fennel & citrus salad (gf,df)

MAINS

Porchetta w/ peach mostarda, grilled summer greens & cider jus (gf,df)

Whole baked snapper w/ caper, lemon & herb butter (gf)

Kipfler potatoes w/ confit garlic, herbs & lemon zest (gf,df)

DESSERTS

Mango & coconut mille-feuille w/ lime chantilly

Lemon tart w/ almond crumble & passionfruit curd (gf)