

\$140pp Menu

Enjoy our renowned seafood tasting plate designed to share, followed by a main course & dessert, served alternatively.

SEAFOOD TASTING PLATE

(to share)

Sydney rock oysters with vermouth & eschalot vinaigrette
Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing
King prawns butterflied & grilled with chilli & garlic butter (GF)
Fried calamari with chilli sea salt & house-made tartare sauce

***Vegetarian entrée on request**

Roasted cauliflower, harissa marinade, tomato puree, spiced eggplant chutney,
pickled carrot salad, toasted nuts (VE, GF)

MAINS

(served alternately)

Crispy skin barramundi, sweet potato & ginger mash
with coconut, chilli & lime sauce
Sirloin steak 240gm marble score 5+ served with red wine jus

***Vegetarian main course on request**

Potato gnocchi, Jerusalem artichoke, mix mushrooms, spinach, saba vinegar glaze,
artichoke chips (V, GF)

SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette
Chips with Hugos tomato relish & truffle aioli

DESSERT

(served alternately)

Tiramisu – Layers of coffee soaked lady finger biscuits, mascarpone cream
Chocolate mousse cake – Raspberry sauce, hazelnut praline, raspberry sorbet



Our menus & kitchens contain food allergens & handle ingredients including all known allergens. Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.