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### FIRST COURSE

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Pacific oysters with champagne and lime granita

OR Grilled king prawns deglazed in lemon garlic vinaigrette and gremolata

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### SECOND COURSE

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Hand-made crab and salmon raviolo, tomato consommé and baby basil cress

OR Wagyu carpaccio with crispy caper berries, tomato concasse, roasted shallots with Murray River pink salt, rocket and white truffle oil

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### THIRD COURSE

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Crispy skin Atlantic salmon on celeriac puree, roast tomato stuffed with ratatouille and bois boudran sauce

OR 250g Char grilled Black Angus eye fillet, rustic kipfler mash, roasted baby veg, lardons and red wine jus

All mains come with side mixed leaf salad

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### FOURTH COURSE

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Eton mess with strawberries, chantilly cream, smashed meringue, ice cream, strawberry coulis and mint

OR Soft centred chocolate pudding with vanilla bean ice cream and orange compote

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Plus one House Beer or Wine included

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\$75 dinner menu (4-course)

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Vegetarian option available on request

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