

# COME FEAST WITH US...

## FEASTING MENU

2 COURSE SET \$65

3 COURSE \$85

### STARTERS

Fresh Sonoma Bread, Pepe Saya Butter

Antipasto Platters of Cured Meats, Olives & Cheese

Tuna Tartare, Fresh Tasmanian Horseradish, Preserved Lemon, Lemon Balm

Calabrian Salt Baked Baby Beets, Pickled Sweet & Sour Strawberries, Cashew Cheese, Beet Juice, Sorrel

### MAINS

Sliced to Share Rib Eye, Bone Removed, Grain Fed, 320g, 100% Black Angus, Riverina, NSW, Béarnaise Sauce

NZ Snapper, Wilted Lettuce, Peas, Dill, Lemon Sauce

Casarecce Con Funghi

### SIDES

Steam Green Machine, Steamed Squash, Asparagus, Zucchini, Broccoli, Mint, Lemon Ricotta

Shoestring Fries

A Salad of Butter Lettuce, Lemon Vinaigrette, Dill, Mint, Frisée

### DESSERTS

Donuts

Green Raisins, Cinnamon Snow Sugar

Our Crisp Profiteroles

Filled with Lemon Mascarpone Ice-Cream, Chantilly, Warm Chocolate Sauce & Chocolate Pearls