



CHEF'S FEASTING MENU, minimum 6

A decadent feasting menu served on platters to share. Ask your waiter to view today's menu. \$79.90pp

STARTERS

- Freshly baked bread basket with grissini and marinated olives, extra virgin olive oil and balsamic \$12.90
- Rosemary and Grana Padano polenta chips with dolce gorgonzola sauce \$12.90
- Lamb and parmesan arancini with aioli \$12.90

ENTRÉE PLATTERS for 2 to share

Seafood - Tender grilled octopus, baby calamari, grilled king prawns, scallops, slipper lobster bug and natural oysters served with fresh lemon, fennel and rocket salad *GF* \$78.90

ADD ON - to your Seafood or Antipasto platter

Grilled lobster tail half or whole with lemon and garlic butter *GF* \$M.P

Traditional Antipasto - Caprese salad, prosciutto, hot sopressa, rolled pancetta, Virginia ham, Capocollo, wild roquette and parmesan salad, olives, capsicum and eggplant caponata, balsamic onions and freshly baked bread *GF* \$39.90

ENTRÉE

Oysters - freshly shucked, regional, ask your waiter today 's selection with your choice of Natural, Kilpatrick, Wasabi Sorbet & Flying Fish Roe, Mornay, Bloody Mary or Bourbon and honey butter (maximum 3 choices) ½ Doz \$24.00

Full Doz \$46.00

Oyster Tasting plate, a selection of all the a above, 1 dozen

Taster \$48.00

Warm Australian king Prawns with braised leek and sauce gribiche *GF* \$22.90

Crispy skin Pork belly with cauliflower and white truffle, green kale and hazelnuts *GF* \$20.90

Salt and pepper Calamari with escabeche vegetables and citrus vinaigrette \$20.90

Grilled Octopus Salad with chorizo, kipfler potatoes, heirloom tomatoes and balsamic dressing *GF* \$20.90

Australian Scallops with roe served in half shell with tomato foam and basil oil *GF* \$22.90

Warm crottin of Goats cheese served in brick pastry, with a pear, rocket, pecan and celery salad, *V* \$19.90

CRUSTACEANS - pre-order to guarantee availability

A selection of daily fresh crustaceans is sourced for ultimate quality. Pre ordering is essential to ensure availability. Live Mud Crab, Blue Swimmer Crab, Lobster, or Scampi \$ P.O.A

GF Indicates an item that can be modified to be served gluten free.

V Indicates an item is vegetarian or vegan or can be modified to be vegetarian or vegan. Please advise us if you or your any dietary requirements



PASTA

	MAIN
Freshly made prawn, salmon and barramundi ravioli with grilled Australian prawn in a seafood veloute	\$33.90
House made potato gnocchi with roasted cherry tomato ragout, baby spinach and grana padano V	\$27.90
Spanner crab served with chili infused linguini (mild), served in a saffron and white wine velouté	\$32.90
Egg Fettuccine, with slow cooked Oxtail and shiraz ragout, with pecorino and white truffle oil V	\$32.90

SEAFOOD

Market Fish of the Day - Ask Your Waiter for today's daily fresh fish	\$ M.P
Crisp skin Barramundi fillet, with sweet potato, fennel , carrot and zucchini ribbons, and citrus butter sauce	\$34.90
Oceanside Surf and Turf, 2 Grilled Australian prawns served with Kilcoy Grain Fed Eye Fillet, pumpkin puree, mushroom duxelle, asparagus spears with and red wine jus GF	\$55.00
Grilled whole Rainbow trout filled with fig and almond, orange and maple sauce served with Tuscan salad	\$39.90

MEAT

Kilcoy Grain Fed Eye Fillet, pumpkin puree, mushroom duxelle, asparagus spears and red wine jus GF	\$43.90
<i>*Also available as Surf and turf, see seafood section</i>	
350 grm Veal T-bone, with roasted chat potatoes, eggplant capsicum caponata, & pink peppercorn sauce GF	\$41.90
18 Hour confit Duck Maryland with verjus sauce, caramelized apple and a mizuna, pistachio pomegranate and pumpkin salad	\$35.50
Chicken breast filled with a semi dried tomato and fresh basil, served with crispy polenta, garden peas and cherry tomatoes with a roasted capsicum coulis	\$34.90

VEGETARIAN

Roast Vegetable timbale - layers of chargrilled vegetables, with ricotta and basil and parmesan pesto V GF	\$25.90
<i>*See Pasta for other vegetarian options, pasta can be modified to be vegetarian.</i>	

MAIN PLATTER S for 2 to share

48 hour slow braised shoulder of Lamb, with selection seasonal vegetables, dressed in minted braising jus GF	\$76.90
SEAFOOD, whole lobster, tender grilled octopus, baby calamari, grilled king prawns, scallops with roe in the half shell , slipper lobster bug, natural oysters, grilled fish of the day, fennel and rocket salad, fresh lemon and hand cut chips GF	\$190.00

SIDES

Wild Roquette, apple and parmesan salad GF V	\$12.00
Panzanella salad - tomato, fresh basil, croutons, balsamic and Spanish onion	\$12.00
Sautéed Green Vegetables with toasted almonds GF V	\$12.00
House made hand cut chips with aioli V	\$ 11.00
Sweet potato chips with chipotle sauce V	\$ 11.00