

Choice of Entrée

Prosciutto San Danielle, Fusali Sopressa with Guindilla and Sourdough La Delizia Stracciatella with Roasted Pears, Balsamic and Walnuts BBQ Busselton Octopus with Hummus and Harissa

Choice of Main

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Wood Fire Grilled, Cape Grim, Grass Fed 36-Month Fillet 250g with Modern Béarnaise (Cooked Medium Rare)

Charcoal Roasted Market Fish with Brown Butter, Capers and Samphire

Australian Native Greens Spanakopita

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Side Dishes to Share

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette

Hand Cut Chips

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Chef's Selection of Petit Fours