

## **Choice of Entrée**

House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean Baby Cos, Avocado, Cherry Tomato and Jalapeno Chilli Salad Abrolhos Island Scallops with Iberico XO

**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 Soft Herbs and Aioli

Wood Fire Grilled David Blackmore's Wagyu Topside with Chimmi Churri

Australian Native Greens Spanakopita

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## **Side Dishes to Share**

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette

Potato Purée

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Chef's Selection of Petit Fours