



Spring Pesce Banquet - For lovers of Seafood (serves 2 people, all dishes are designed to be shared)

- House baked focaccia, rosemary, herbs
- Sydney Rock oysters, pear and lime dressing, lemon x 4
- Breadcrumb coated crispy calamari, aioli dipping sauce
- Smoked Atlantic Salmon, citrus dressing & segments, Campari gel, black rice cracker
- Skull Island charred tiger prawns, grilled peppers, shaved fennel, raspberry coulis x 4
- House made casarecce, Moreton Bay Bugs, arrabbiata sauce, wild rocket
- Oven roasted heirloom carrots, carrot hummus, shaved almond, feta cheese
- White chocolate mousse, berry compote filling, madeleine