

Alpaca Menu

\$500pp + 10%

1st course

Scallop Ceviche

Raw scallops marinated in lime and orange juice with jalapeno, avocado, mango & passion fruit, served with tostada

Vitello Tonnato

Slices of aromatic veal served in a rich fish sauce made from tuna capers & anchovy

2nd course

Sea Bass Meunière

Pan-fried sea bass fillet with brown butter, capers and lemon, served with parsley & shallot salad

Bavette Wagyu

Bavette with bone marrow

Roast Chicken

Roast half bird served with bacon stuffing and chimichurri

Sides

Broccolini with garlic & lemon
Fries with rosemary salt

3rd course

Marco Pierre White's lemon tart



AC
CD
AZ
PE
AL
NE

