



Canapés

Baby asparagus wrapped in taleggio & prosciutto	\$2.5
Tempura zucchini flowers filled with butternut pumpkin, goats cheese & marjoram	\$3
Seared aged beef with pecorino, wild rocket & aged balsamic	\$2.5
Baked polenta with gorgonzola dolce	\$1.9
Shredded chicken salad on betel leaf	\$2.2
Tea smoked Petuna ocean trout with gremolata dressing & Avruga caviar	\$2.5
Chilli and ginger steamed Yamba prawns	\$2.3
Pounded broad beans, pecorino & mints on crispbread	\$1.9
Skewered organic chicken with garlic, oregano, lemon zest and chilli	\$2.2
Braised veal & pork meatballs in shiraz & thyme	\$1.9
Oven baked zucchini filled with goats cheese thyme and tomato concassé	\$1.6
Tea smoked trevally with faro blinis and ocean trout roe	\$2.2
Steamed gow gee filled with freshly picked mud crab, water chestnuts and ginger	MP
Pan seared cuttlefish w lemon, black olives, tomato & basil	\$2.6
Grilled QLD sea scallop with smoked eggplant & crackling	\$3
Roasted bell pepper, tomato & aged balsamic soup in a shot glass	\$1.8
Jerusalem artichoke, garlic & crème fraîche soup in a shot glass	\$1.8
Gravlax of Petuna ocean trout with dill crème fraîche in a shot glass	\$2.8
Freshly shucked oysters served either;	MP
aged balsamic and prosciutto	
natural with lemon and pepper	
Marinated Ligurian and Sicilian olives with a pecorino twist	\$9
Braised globe artichoke with fennel, tomato and quail egg	\$3.3

Substantial

Roasted bull horn peppers filled with pork neck & goats cheese	\$4.5
Chicken and king prawn stir fry with hokkien noodles & toasted sesame	\$6
Roasted butternut pumpkin, goats cheese, mixed seeds & wild flower salad	\$5.5
Baked eggplant filled with braised lamb shoulder, oregano, lemon zest and Parmesan	\$4.5
Organic rabbit ragù with fresh egg gnocchi grande	\$5.5
Fish of the day served in Abalone shell	MP

Sweet

Dark Belgium Chocolate & Cognac Truffles	\$4
Vanilla bean panacotta w Rhubarb Jelly	\$4
Frangelico & Rum balls with shredded coconut	\$4