



WEEKEND *Event Series*

WEEK 1: SEAFOOD & SEMILLON
\$159PP FROM 12:30PM

MENU

Assorted Artisan Bread | Butter

FROM OCEAN TO PLATE

Array Of Succulent Seafood Spread To Indulge In
Shucked Port Steven Bistro Oysters
Charred Marinated Octopus Tentacles
New Zealand Green Lip Mussels | Sweet Chili Dip
Poached Queensland Bay Prawns, Orange, & Lemon
Gin & Beetroot Cured Sashimi Graded Salmon | Pickled Cucumber
Moreton Bay Bugs

ACCOMPANIMENTS

Shallot Vinegar, Spiced Chili Sauce, Tabasco Sauce,
Tartar Sauce, Lemon, Wasabi Soy Sauce, Confit Garlic & Shallots

HOT

Baked Barramundi | Chimichurri | Semi Dried Cherry Tomatoes
Chili Garlic Prawns | Roasted Capsicums & Spanish Chorizo | Brown Butter
Goose Fat Roasted Sweet Potato, Garlic & Fresh Herbs
Rigatoni Pasta Alio Olio
Saffron Pilaf | Fried Eschalots

CHEESE SELECTIONS

Chefs' Selections of Local & International Cheese
Crackers, Dry Fruits, Jams & Chutney

TO FINISH

Triple Chocolate Brownie, Mini Lemon Tarts, Profiteroles, Variety of Fresh Seasonal Fruits