



**\$75 per head set menu**

**starter**

selection of cold oysters natural, tarragon sherry vinaigrette, ponzu sauce

*or*

selection of warm oysters, kilpatrick, bienville, harissa

**entree**

avocado and crab meat salad cherry tomato curly cudives and balsamic dressing

*or*

seared scallops chickpea puree almond milk

**main**

grilled spencer gulf prawns pepper corn beurre blanc sauce and wild rice

*or*

eye fillet of steak green beans chats confit of shallot port wine jus

**dessert**

mocha cake, kahlua and coffee reduction moka cream and vanilla ice cream

*or*

trio of fruit sorbet

**freshly brewed tea and coffee**