

SET MENU

SEAFOOD PLATTER



First Course:

Natural Oysters, *lemon (G)*
Pickled Octopus (G)
Sashimi – *salmon and blue eye (G)*
King Prawns, *cocktail sauce (G)*
Smoked Salmon pate, *sourdough bread*

Second course:

Chilli salt squid, *quinoa tabbouleh, lemon aioli*
Battered Fish of the Day, *tartare sauce*
Prawn + Ginger Dumplings

Third Course:

Grilled Fish of the Day (G)
Grilled Atlantic Salmon (G)
Baby Abalone, mushroom, soy + ginger (G)
Seared Scallops (G)
Steamed greens, roast potatoes and condiments (G)

Dessert

Lemon crème brûlée, *langue de chat (G)*
Cinnamon churros, *salted caramel ice cream*
Sticky date pudding, *butterscotch sauce, vanilla bean ice cream (G)*
Cheese plate, *wicked brie, lavosh, apple*

Seafood Platter is served over two courses on shared plates. Please note that this menu is only available for groups of 12 people or more. If this menu is chosen all guests at the table must have the seafood platter. The contents of the platter may change depending on the seasonal availability of fish and other ingredients.

Seafood Platter - \$70 per head

Seafood Platter + Dessert - \$80 per head

(G) Gluten free dishes. Gluten free bread available.

BLUE EYE

