

Sapore di Mare

\$299 per person including matching beverages a matched beverage with each course as well as still & sparkling mineral water

48 Hour Notice Period Required: Minimum of 10 Guests or spend of \$2990

On Arrival: A glass of: Carpena Malvolti "1869" extra dry prosecco

STARTER - *served with a shot of Beluga Noble Russian Vodka*

Champagne Oysters

Sydney rock oyster with champagne granite and salon caviar

Pane fresco

Pane di casa served with artichoke and lime dip

Olive miste

Warm mixed Italian olives marinated in garlic, chilli and herbs

MAIN- *served with a glass of Saddlers Creek Reserve Semillon 2006*

Seafood feast

- Grilled Local Live Lobsters can be served ; morney or with garlic butter
- Grilled New Zealand Scampi served with garlic butter
- Fresh Sydney Rock Oysters can be served: kilpatrick, natural, morney or champagne
- Pan fried Fish of the Day
- Pan seared Canadian scallops topped with prosciutto chips
- Grilled Queensland King Prawns served with garlic butter

Served with a selection of sides:

Patate arrosto

Roasted chat potatoes with garlic, thyme and sage

Patatine fritte

Potato chips seasoned with rosemary salt

Rucola e pera

Rocket tossed with pear, shaved parmesan and toasted walnuts, drizzled with balsamic

Insalata di cavolo

Shaved savoy and red cabbage with roasted pistachios, pickled red onion and ricotta salata accompanied with a white balsamic and lemon dressing

DESSERT - *served with a shot of Limoncello*

Pannacotta alla frutto della passion

Pannacotta infused with vanilla beans, served with vanilla and passion fruit coulis, almond crumble and almond tuile

gemelle