



COMMUNAL MENU

“Around the table we gather”

The Nibble Platter

Potato skins with sour cream and ocean trout caviar
Radish, Anchoiade and crudites
Homemade cod brandade with grilled brushetta
Steamed vongole clams with a garlic and herb crumb
Crispy soft shelled crab with chilli mayo

OR

The COAST Platter

Prawns, crab, oysters, mussels, clams, sashimi
Served with condiments
(\$18 supplement per person)

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Seared King scallops with smoked sea urchin risotto
Penne with zucchini, parmesan, parsley and zucchini flower fritter
Classic fish pie with snapper, ocean trout, prawn, leek and dill
‘Picolo fritto’ lightly battered seafood with hand cut fries and lime aioli
Grilled cod fillet with fennel and blood orange salad, Beaujolais sauce
Char grilled baby chicken with broad beans, peas stewed with pancetta and
extra virgin olive oil, crushed garlic potatoes

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Herbed leaf salad
Brocolini with garlic and ginger
French fries with sea salt

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A selection of artisanal cheeses

with muscatels and quince paste

OR

‘Grande Assiette’

A selection of petit sized desserts to share

This menu is served in a communal ‘sharing’ style.

\$70++ per person

Minimum 2 persons

- Select one main dish per person
- 4 pax or more maximum selection of four main dishes