



## 8 Course Seafood Menu

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Fresh oysters with lemon and Bloody Mary dressing

Crayfish cocktail in the shell

Baked mussels Rockefeller

Harvey Bay scallops Kilpatrick

Lobster and truffle ravioli on grilled asparagus crème with smoked capsicum oil

Pan seared King George whiting with grilled zucchini and chilli gel

Morton Bay Bug squid ink handmade linguini in cherry tomato sauce with pickled chilli

Selected cheese with red wine quince mouse, house made lavosh and maple crystallised pecans