



## 8 Course Seafood Menu



### 1<sup>st</sup> COURSE

Fresh oysters with chilli aioli, bonito flakes and purple potato crisp **GF, LF, NF**

### 2<sup>nd</sup> COURSE

Kingfish & trout ceviche with chardonnay vinegar pickles under wood sorrel and fried capers **GF, LF, NF**

### 3<sup>rd</sup> COURSE

Baked scallops under miso cavolo nero and smoked tobiko caviar **GF, NF**

### 4<sup>th</sup> COURSE

Lobster-tail tortellini in bisque foam with sugar snap peas and herb infused oil **GF, NF**

### 5<sup>th</sup> COURSE

Flamed pepper berry tuna on ratatouille carpaccio with pesto and smoked tobiko caviar **GF, LF, NF**

### 6<sup>th</sup> COURSE

Slow-cooked kingfish on squid ink mash, herb oil and charred okra **GF, NF**

### 7<sup>th</sup> COURSE

Steamed coral trout on bouillabaisse with diamond clams, asparagus and ricotta gnocchi **NF**

### 8<sup>th</sup> COURSE

Slow-cooked apple & rhubarb with elderflower-champagne mousse and hazelnut sponge **V**