



## 8 Course Seafood Menu



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

Fresh oysters with chilli aioli, bonito flakes and purple potato crisp

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

Baked mussels Rockefeller

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

Baked scallops under miso cavelero and smoked tobiko caviar

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

Morton bay bug praline in Kataifi on sweet corn risoni and lobster bisque foam

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

Slow cooked kingfish on squid ink mash, herb oil and charred okra

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

Pan seared King George whiting with grilled zucchini and chilli gel

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

Red snapper on artichoke crème with dried cherry tomatoes and balsamic glaze

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

Strawberry panna cotta with elderflower jelly, pistachio cake and vanilla white chocolate