



Menu

Local Tuerong Farm Sourdough Bread and Extra Virgin Olive Oil

SHARED ENTREE

Bruschetta

Kingfish Crudo with Fennel, Orange Segments and Blood Orange Vinaigrette

Insalate Caprese with Grissini and Sticky Aged Balsamic

Pizza Bianca with Caramelised Onion, Olives and Rosemary

Chargrilled Vegetables

SHARED MAIN COURSE

Medium Rare Eye Fillet with Salsa Verde and Caramelised Lemons

Snapper Fillets with Caper Leaves, Heirloom Tomatoes and Basil Oil

SIDES

Crispy Kipfler's with Sage and Rosemary Salt

Radicchio, Candied Walnut and Rocket Salad

Spring Salad of Blanched Greens with a Lemon Vinaigrette

PLATED DESSERT

Dark Chocolate Mousse with Hazelnut Praline and Local Blackberries

or

Classic Lemon Tart



Annette's
70TH BIRTHDAY

Today's event proudly catered by
JUST GRAZE

