

Summerhouse Dining

BY DANIELLE ALVAREZ

3-course \$ 99

4-course \$125

Both options include 'On arrival' and 'To the table' items.

3-course: select one option from either entrée and main, or main and dessert

4-course: select one option from entrée, main and dessert

On arrival

Panisse with aioli, olives and crispy sage (V, GF)

Bread with parmesan, olive oil and vinegar dip (V)

Entrée

Prawn cocktail with crème fraiche and tomato and chili chutney (GF)

Burraduc mozzarella with summer fruit, prosciutto and basil (GF)

Yellowfin tuna crudo with green chili, coriander, ginger and pickled cucumbers (DF)

Green goddess summer salad
(chopped gem lettuce, vegan green goddess dressing, avocado, pickled shallots, peas, pumpkin seeds) (VEGAN)

Summer vegetable Panzanella with red wine vinaigrette (VEGAN)

Main

Tagliatelle with rocket and basil pesto (V)

Crumbed sand whiting fillets with yogurt tartare and little gem lettuce

Grilled swordfish and courgette spiedini with lemon, white beans and salsa verde (DF, GF)

Grilled and marinated skirt steak with chimichurri and fire roasted peppers (DF, GF)

To the table

French fries with aioli

Young lettuce mix with fines herbs, sherry vinaigrette (V, NF, GF)

Dessert

White chocolate zabaglione tiramisu (V)

Chocolate mousse with cherries, amaro caramel, crème fraiche and candied walnuts (V)

Tart au citron with finger lime (V)

Extra

Sydney rock oysters (4) with white pepper and lime mignonette (GF) \$28