

Summer House 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

Panise with aioli, olives and crispy sage (v, gf, nf)

Focaccia with parmesan, olive oil and vinegar dip (v, nf)

Add-on: Sydney rock oysters (4) with black pepper and lime mignonette (gf, nf, df) \$28

Entrée

Prawn cocktail with crème fraiche and tomato and chili chutney (gf, nf)

Vanilla mozzarella with summer fruit, prosciutto and basil (gf, nf)

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

Spanner crab croquettes with corn puree, chilli oil and lime (nf)

Summer vegetable panzanella with red wine vinaigrette (vg, nf)

Main

Casarecce with tomato, basil and almond pesto (v)

Pork cotoletta with shaved fennel, cherry tomato, parmiggiano and anchovy mayonnaise (nf)

Grilled swordfish and courgette spiedini with lemon, white bean purée and salsa verde (gf, nf, df)

Grilled grass-fed skirt steak with chimichurri and fire roasted peppers (gf, nf, df)

To the table

French fries with aioli (vg, nf)

Lettuce mix with lemon chardonnay vinaigrette (v, gf, nf)

Dessert

White chocolate zabaglione tiramisu (v, nf)

Chocolate mousse with cherries, amaro caramel, crème fraiche and toasted walnuts (v)

Tart au citron with finger lime (v, nf)

v – vegetarian, df – dairy-free, gf – gluten-free, vg – vegan, nf – nut-free

Surcharge of 1.8% incl. GST for all credit and debit cards (excluding EFTPOS), 10% on groups of over 10 people