



3 Course Set Menu

Entrée, Main & Dessert 149.90 pp

**** With Whole Lobster \$199.90 pp**

Entrée

Classic Lobster Bisque- *whole lobster tail*

King Prawn Cocktail- *house cocktail and lemon*

Salt and Pepper Southern Squid- *house tartare & lemon*

Cold Smoked Tassie Salmon - *warm citrus potato, tomato, dill, capers, salmon roe*

Balsamic Caramelized Scallops & Pork Belly - *salmon roe, cauliflower puree, micro herbs*

Garlic Whole King Prawns- *EVOO, chilli, garlic, lemon, sea salt, paprika butter*

Sashimi - *At salmon, yarra valley salmon peel benito flakes and roasted sesame and honey dressing*

Half Dozen Clyde River Mignonette Oysters- *champagne vinegar, eschalots, yuzu pearls, minced sea salt, freshly ground pepper*

Main

Scallop Mornay Traditional Classic *Three cheese sauce*

Chilli Bug Tails (Shelled) *garlic, chilli, EVOO, lemon, sea salt flakes*

Whole Rock Lobster Mornay- *béchamel sauce, pecorino*

Whole Rock Lobster Thermidor- *German mustard, butter, chardonnay*

Whole Rock Lobster Garlic- *virgin olive oil, garlic, chives, chardonnay, cream*

Whole Rock Lobster Chilli & Lime -*olive oil, onion, red chilli, kaffir leaves, lemongrass*

King George Whiting Fillet- *cabbage & parmesan salad, sauce gribiche, lemon*

Wild Caught Blue Eye Fillet *oven roasted, shallots, garlic, tomato, olives, anchovy butter*

Black Angus Eye Fillet 300gm - *mushroom duxelles, honey glazed carrots, parsnips, Ferg's famous BBQ sauce*

Dessert

Cherry rum & chocolate – *ice cream*

Caramelized figs - *pannacotta ice cream*

Baileys White Mousse - *Belgium chocolate with raspberry compote*

Bombe Alaska- *Saint James rum & Muscatel ice cream finished with Italian meringue*

Chocolate Lovers Delight -*Nutella hazelnut parfait, white Chocolate Shards, Dark Chocolate ganache & soil*