

Ilona Staller

Shared table \$60 menu

To Start

- * Chef's selection of entrees + small bits

Main

- * Chargrilled medium rare flat iron steak, red wine jus
- * Pan roasted hapuka fillet, green pea cream

Sides

- * Baby coz hearts, buttermilk dressing, pecorino, pancetta & sage crumbs
- * Warmed salad of pumpkin & mixed grains, nuts & seeds, pomegranate, currants, baby herbs
- * Shoestring fries, aioli
- * Broccolini, buttered shallots, spinach, ricotta salata

To finish

- * Choice of individual cheese/espresso martini/
- * Dessert of the day

All subject to seasonal change

\$75 menu

To Start

- * Canapés on Arrival

First Course (shared table)

- * Chef's selection of entrees + small bits

Main (shared table)

- * Chargrilled medium rare flat iron steak, red wine jus
- * Pan roasted barramundi fillet, green pea cream

Sides

- * Baby coz hearts, buttermilk dressing, pecorino, pancetta & sage crumbs
- * Warmed salad of pumpkin & mixed grains, nuts & seeds, pomegranate, currants, baby herbs
- * Shoestring fries, aioli
- * Broccolini, buttered shallots, spinach, ricotta salata

Dessert (individual)

- * Celebratory Bombe Alaska with Sparklers!

To Finish

- * Cheeses with pear & quince paste, lavosh, fruit bread

