

JETFRESH AND SCRUMPTIOUS
Sydney
TEMPTING

STARTER

Poached Banana Prawns Salad \$105

Avocado, Heirloom Cherry Tomatoes, Radish Chips, Mixed Micro Greens, Coriander and Lime Dressing

SOUP

Australian Mussel Chowder \$55

Carrot, Onion, Leek, Celery, Potato, Garlic Croutons

MAINS (Daily Different Selection)

Clam Pippies in White Wine and Butter Sauce \$230

Garlic, Shallot, Fresh Parsley, Fresh Chive, Black Pepper, Toasted Sour Dough

Mussel, Banana Prawns and Smoked Ling Fish Pie \$145

White Onion, Leek, Fresh Dill, Parsley, Cream, Cheddar Cheese, Mashed Potato

Oven Baked King Prawns wrapped with Parma Ham \$185

Roasted Seasonal Roots, Grilled Green Asparagus, Sun-dried Tomato Aioli

Balmain Bug Thermidor \$185

White Onion Chopped, Mushroom, Cream, White Wine, Brandy, Hollandaise

DESSERT

Honey Vanilla Slice with Honeycomb \$55

