



Captain's Table

Starters:

Hand cut cacciatore sausage
pickles grilled sour dough
&
Salmon Crudo
Capers, preserved lemon, pickled radish and dill
Sourdough crisps

Entrée:

Harvey bay scallops in the shell
cauliflower puree, black truffle, chives

Main course:

Lamb shoulder
Braised in red wine and tomatoes, with potatoes and rosemary

Sides:

Broccolini goats curd smoked almonds
Smoked mushrooms and tomatoes with aged balsamic and basil

Dessert:

Crustoli and crème pâtissier
Goats cheese and basil panacotta with raspberry and short bread