

Saint Patrick's Posh Celebration

Adults | \$62 (5 courses)

TASTING COURSE

pan seared humboldt calamari, gun butter, pineapple onion salsa. capped with chimichurri

FIRST COURSE

large pan-fried crispy jumbo crab cake on a bed of rainbow seaweed, dressed with a four-citrus creamed aioli and a warm caper, olive and gherkin relish

or

chef Ross's award-winning rose seafood chowder. Explore your senses with an infusion of pacific coastal seafoods in season

or

baked arancini mushroom crusted risotto cakes with splash of diavolo sauce of tomatoes and white wine, shaved parmesan and chimichurri dip

SECOND COURSE

roast carrot and ginger soup, crème fraiche, crispy carrots

MAIN COURSE

pan-fried sablefish with light potato flakes atop of roasted purple pickled baby potatoes with carrot ginger puree and sea asparagus

or

wild prawn linguine, diavolo rose sauce of tomatoes and white wine, Spanish romesco red pepper droplets and shaved parmesan

or

pan seared crispy chicken breast, with carrot ginger puree, chimichurri dip and baked pancetta potato-cake

DESSERT COURSE

sticky date pudding with a warm rich orange toffee sauce and a maple iced delight, finished with toasted maple walnuts