

*Set Menu D*



***Mixed seafood Platter to share***

Oysters natural (GF)

Oysters Kilpatrick

Tasmanian Smoked Salmon with dill sour cream (GF)

Cold king prawns and cocktail sauce (GF)

Pan seared bug halves with white wine, garlic, butter and parsley (GF)

Bug tails lightly battered, finished with honey and toasted sesame seeds (can be GF)

Calamari dusted in flour, lightly fried, with tartare sauce (can be GF)

Scallops mornay served on the half shell with a creamy cheese sauce

Spicy chilli king prawns coated in a light crispy corn flour batter (GF)

Crispy soft shell crabs on baby spinach leaves with sweet chilli dipping sauce

Chef's choice of grilled fish (GF)

Steamed mussels with Napoli sauce, fresh tomato, onion, coriander and fresh chili (GF)