

OAKS DAY LUNCH

3 COURSE SET MENU

\$75.00 PER PERSON

INCLUDING A GLASS OF SPARKLING WINE ON ARRIVAL

PRIMI

your choice of the following

Vitello tonnato, Piedmontese style, poached veal, sliced thinly, tuna mousse, fried capers

Beetroot & campari cured salmon, crème fraîche, pickled shallot, tapioca crisp

Salt & pepper calamari, crisp fennel, cucumber, iceberg salad, basil aioli

Fresh burrata cheese, heirloom tomato, basil oil, sea salt, Balsamico di Modena

Classic prawn cocktail, gin pressed cucumber, cocktail dressing

SECONDI

your choice of the following

Chargrilled eye fillet steak, sweet potato mash, green peppercorn sauce

Pan seared Gippsland duck breast, spiced carrot purée, roasted baby vegetables, duck glaze

'Pesce del giorno' - Fish of the Day

Pappardelle with prawn & lobster meat, cherry tomato, lobster bisque

Pumpkin & parmesan ravioli, sage & burnt butter

DOLCI

your choice of the following

Cherry Ripe tartufo, amarena cherry, toasted coconut, dark callebaut chocolate

Tiramisu, mascarpone, coffee soaked sponge fingers, Drambuie liqueur

Saffron & prosecco poached pear, yoghurt panna cotta, white chocolate tuile

Crème brûlée, Madagascan vanilla bean

'Formaggi' a selection of Italian cheese, dried fruits, crackers, quince gel