

WILD BARRAMUNDI

36

OVEN ROASTED BARRAMUNDI FILLET ON A POTATO GRATIN, STEAMED BROCCOLINI AND GARLIC PRAWNS TOPPED WITH A FRESH ORANGE HOLLANDAISE SAUCE.

SALMONE

35

GRILLED ATLANTIC SALMON FILLET SERVED WITH FRESH BROAD BEANS, SPANISH ONION AND PROSCIUTTO IN NAPOLATONA SAUCE TOPPED WITH A OLIVE, DILL AND GINGER CHILLI SALSA.

BLACK MARRON

33/55

WESTERN AUSTRALIAN BLACK MARRON GRILLED WITH WHITE WINE, GARLIC AND HERB BUTTER SAUCE WITH ROASTED PUMPKIN, PINENUT AND FETTA SALAD.

ZUPPA DI PESCE

55

HOT POT OF KING PRAWNS, CALAMARI, JOHN DORY, BLACK MUSSELS AND WESTERN AUSTRALIA MARRON IN A NAPOLATANA SAUCE WITH A HINT OF CHILLI SERVED WITH LINGUINE PASTA.

AROGOSTA

14

LOCAL LIVE LOBSTER SERVED: MORNAY, GRILLED OR SALT AND PEPPER.

PER 100 GRAMS

DEGUSTATION MENU AVAILABLE

SIX COURSES

85

SIX COURSES WITH SELECTED WINE

150