

Seafood Experience	Shared platters of the below items
Entrée	
Garlic Bread v Antipasto plate - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini	
Mains	
Cold Seafood - oysters with ginger dressing, king prawn cocktail, tuna tostada, marinated octopus DF Hot Seafood - garlic prawns, barramundi fillet, salt & pepper squid, half shell scallops, garlic butter pangrattato	
Additions	
Add 1/2 Grilled Lobster \$29 or Full Grilled Lobster for \$55 – served with garlic butter	

Mains served with chips and salad for the table

V (vegetarian), GF (gluten free), DF (dairy free)

Celebrating a milestone occasion or simply want to sit back and relax, let our team provide a full-service experience with the addition of a beverage attendant		
Beverage Attendant (up to 25pax) for 3 hours	Cost	Qty
	\$250	

Enhance your guest experience with the additional menu upgrades below		
Item	Cost	Qty
Oysters per dozen, natural, lemon DF GF	\$60	
Kilpatrick oysters per dozen, bacon, worcestershire, tomato DF GF	\$66	
Antipasti platter - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini (serves 10)	\$150	
Fresh peeled local king prawns, marie sauce, lemon (40 pcs) DF GF	\$180	
Fresh seasonal fruit platter (serves 10) V DF GF	\$80	
Cheese platter - three cheese, crackers, lavosh, accompaniments (serves 10)	\$100	
Gold framed glass cake table – small	\$50	
Gold framed glass cake table – medium	\$70	
Gold framed glass cake table – large	\$90	
Assorted miniature cakes platter – chef's choice of three premium cakes (18 pcs)	\$95	
External cakeage fee – self served by guest at table	\$2.0pp	
External cakeage fee – cut and served by staff	\$3.5pp	