



3 COURSE ALTERNATE DROP MENU

Groups of 16-100 guests

\$109 per head

Please pre-select two starters and two mains for alternate individual dishes with shared sides and alternate drop desserts

UPGRADE

**dozen oysters (natural or dressed)
only \$59**

*bottomless still + sparkling water
included
8% service charge applies*

starters (choose 2)

trio of sashimi + wasabi + pickled ginger (A)
love.fish salt + pepper tassie squid
panko crumbed salmon hash cakes (A)
tuna crudo on betel leaf (nsw)
chargrilled octopus (tas) + chickpea + tahini
salmon ceviche + citrus soy dressing (tas)
beetroot tartare + horseradish + betel leaf (v)
tempura zucchini flowers (v)

mains (choose 2)

zucchini + prawns orecchiette (nsw)
battered king dory fillets (nz) + fries
murray cod (vic) + romesco + broccolini
barramundi (qld) + crab wonton + quinoa
salmon (tas) + mushroom + chestnut
free range chicken + heirloom carrot salad
pasta with beef ragu + walnut + kale pesto
truffle mushroom risotto + parmesan (v)

sides

to share

shoestring fries
brussels sprouts + carrot + black bean
love.fish slaw

desserts

alternate drop

banoffee pie
dark chocolate parfait

