

# *Taste of the South Coast*

Saturday 2<sup>nd</sup> May, 2015

\$80pp

Trio of Wagonga Inlet rock oysters

Natural with lemon

Natural with local finger lime, ginger & ponzu dressing

Grilled with house churned café de Paris butter

Natural Angassi oyster

Local blue cheese & walnut filo cigar, roasted Whale Garden carrots & beets,  
beetroot puree, sage dressing

Eden mussels, house made linguine, local fennel & saffron cream,  
Whale Garden tomatoes & tarragon, crispy capers

Mi cui local flat head, roasted local kipfler potatoes, local zucchini & fresh peas,  
escabeshe butter sauce

Charred sous vide local eye fillet, local Sebago cream puree,  
nasturtium, corn, house made BBQ jus

Local nashi pear & frangipane, house made Danish pastry tart,  
Lindt white chocolate anglaise

Local 3 year aged cheddar, house made local quince paste,  
house made pepper crisps