

MOËT & CHANDON

LADIES LUNCH

On Arrival

A glass of Moët & Chandon Champagne

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SNACKS

Scampi Crumpet, Chives & Finger Lime

Scallop Sando, Horseradish Aioli, Little Gem

Classic Beef Tartare on Agria Rosti

Octopus Gilda, Olive & Guindilla

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PRIMI

Please choose one

Chargrilled Snapper, Horseradish Buttermilk, Dill, Pickled Mussels & Celery
Cappellacci di Zucca, Roasted Pumpkin & Ricotta, Pine Nut & Sage Burnt Butter

Roasted Chicken Breast, Truffle Mousseline, Celeriac & Chicken Jus

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DOLCI

Coffee Panna Cotta, Honey Roasted Nuts & Brûlée Banana

ADD-ONS

Oysters — 45 / 90

Seafood Tower — 150

Chilled — Oysters, Poached Prawns & Cocktail Sauce, Crudo of
Kingfish, Salmon, Snapper & Scallop, Tuna Tartare, Seaweed Crackers

Hot — Tempura Oysters, Snapper, Salt & Pepper Squid, Scallop Sando
with Horseradish Aioli

Add a Whole Crayfish — 95

SIDES

Hand Cut Fries, Parmesan, Black Pepper — 15

Crispy Brussel Sprouts, Chilli Caramel, Parsley — 19

Radicchio & Rocket Salad, Pickled Grapes, Rose Balsamic — 18

BIVACCO