

# FEASTING MENU

## ON ARRIVAL

Sonoma Rosemary Focaccia, Pepe Saya DFA/V

---

## FOR THE TABLE

Smoked Mortadella, Green Olive, Pickled Chilies, Grissini DF

Antipasto, Marinated & Grilled Vegetables, Crudites, Stuffed Bell Peppers,  
ALTO Olives, Hummus DFA/GF/V/VGA

Kingfish Ceviche, Cucumber, Avocado, Wasabi Peas, Shiso,  
Potato & Seaweed Cracker DF/GF

---

## CHOICE OF TWO

Porchetta, Apricot & Pistachio Stuffing, Roast Potato,  
Honey Glazed Carrots, Seeded Mustard Gravy DF/GF

Wood Roasted Free Range Chicken, Seasonal Vegetables, Fregola,  
Chicken Broth, Chopped Herbs DF

Eggplant Shawarma, Pickled Sumac Onion, Semi Dried Tomato,  
Herbs, Mint Yoghurt, Grilled Pita Bread DFA/GFA/V/VGA

Slow Cooked Salmon, Herb Crushed Kipfler Potato,  
Vanilla Honey Dressing, Peas, Black Garlic, Olives GF/DF

---

## FOR THE TABLE

Chef's Chopped Salad GF/DF/VG

---

## CHOICE OF ONE

Black Forest Trifle

Tiramisu

Roasted Coconut Pannacotta, Mango, Black Sesame GF/DF/VG

