

# AQUALINEA



## PECKING – BAR

Chocolate Brownie	7.00
House baked breads served with truffle and parmesan butter /v	5.00
Marinated olives /v	9.00
Filo wrapped prawns with chilli caramel sauce	8.00
Truffled chats and rosemary salt /v	9.00
Grissini sticks with Prosciutto	15.00
Seafood Assiette (6)	24.00
Freshly shucked Oyster, warm tomato nage and horseradish cream / Scallops in the half shell with champagne sabayon / Herb crumbed Mussels and capsicum rouille	
Seared Scallops, fennel salad, caviar cream fraiche and orange dust /gf	17.00
Goats curd Beignets, Spanish jamon, beetroot jam and hazelnut emulsion	17.00
Cummin scented baby Squid, pepperade salad and chilli oil /gf	18.00
Grazing plate	30.00
Selection of Australian and French cheeses 1 cheese 14.00 / 2 cheese 18.00 / 3 cheese 22.00	