

SEAFOOD NIGHT

COURSE 1

2 oysters
with Limoncello dressing
Green Tabasco vinaigrette

COURSE 2

Tomato and chilli mussels
White wine, passata, olive oil, garlic and fresh chilli

COURSE 3

Cold Seafood Platter to share
Potted crab, herb aioli prawns, grilled octopus, smoked salmon and rosemary
and olive focaccia

COURSE 4

Fillet of Red Bream
Wilted greens, Steamed charlotte potatoes in olive oil and lemon
served with a Gavi white wine emulsion