

Alternate Drop

Warm Sourdough Bread and Butter

* *

Amuse Bouche

**

Starters.

Tequila and Citrus Cured Snapper, Scallop Ceviche, Avocado, Crab Mayonnaise, Pimento, Blue Tortillas.

&

Chicken ,Pistachio and Proscuitto Terrine, Fig Chutney, Toasted Brioche.

* *

Mains.

Roasted Ocean Trout with Peas, Broad Beans, Celery And Shellfish Emulsion.

&

Roasted Beef Scotch Fillet, Potato Galette, Cauliflower, Pickled Onions, Beans and Mustard. Red wine Jus.

* *

Desserts.

Chocolate Brownie, Peanut Butter Ice Cream, Dulce De leche and Caramelised Popcorn.

&

'Smashed" Strawberry Pavlova, Textures of Strawberry, and Rosewater cream.

**

Petit Fours

2 courses \$65

3 courses \$75

Vegetarian Options by request

Heirloom Tomato and Watermelon Salad, Whipped Feta, Pomegranate Molasses and Olives.

Pumpkin Orecchiette with Pine nuts, Goats Cheese, Earl Grey Raisins and Petit Herbs.



NOT ALL INGREDIENTS SHOWN ON MENU

One bill per group

Flair 488 Central Coast Highway 2260 NSW
(02) 43652777