

TWO COURSES + DRINK - \$55



THE NAUTICAL  
FUNCTIONS MENU



## ✕ STARTERS ✕

### ZUCCHINI FLOWERS

Tempura, Crème fraiche, Preserved lemon, Herbs, Salsa verde

OR

### PORK BELLY BITES

Master-stock braised belly, Miso glaze

OR

### COFFIN BAY OYSTERS

Live shucked, Salsa of the day



## MAINS

### MARKET FISH

Chef selected fresh local fish, Truffle chips, Jus, Nauti butter

OR

### GNOCCHI

Confit cherry tomatoes, Basil, Buffalo mozzarella

OR

### RUMP

250g Kilcoy black angus, Truffle chips, Jus, Nauti butter

## ✕ DESSERT ✕

Add a Dessert for \$10

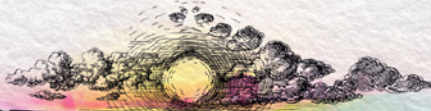
### BEER SYRUP DUMPLINGS

Whipped vanilla bean mascarpone

OR

### CRÈME BRÛLÉE

A traditional house made torched sugar trinity cream dessert



\* price excludes cocktails