



from 150pp

PROPOSED ALTERNATE DROP MENU

Amuse bouche- celeriac panna cotta, powdered jamon & chervil

Handmade breads, organic butter, sea salt & mixed olives

Entrée

Confit pork belly & pork belly rillettes, brisket jus

Heirloom vegetables, shiitake stock, parsnip puree

Main

Cone bay Barramundi, petit pois & steamed clams, salsa verde

Lobster "tortellini", shellfish bisque, salmon roe, watercress

Dessert

Chocolate Assiette

Crème brûlée & biscotti

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