

LITTLE BAY

PRIVATE DINING ROOM – LUNCH

TO START:

'Great Southern Groves' Olives

Sourdough alto olive oil

Sliced Prosciutto, Salami + Mortadella pickles

FOR THE TABLE:

Grilled Peach stracciatella cheese, pickled cucumber

Salt & Pepper Squid lemon, aioli

Poached Chicken shaved fennel, orange, ricotta salata, sugar snap peas

Sugar Snap Risotto shallot, pea purée, parmesan, mint, alto olive oil

ON THE SIDE:

Wild Rocket granny smith apple, pepitas, lemon, alto olive oil

Heirloom Tomato basil, pangrattato, ricotta salata

Skin On Chips aioli

DESSERT:

Watermelon Granita coconut yoghurt, mint

PRICING:

\$79 Per Person

includes exclusive use of our private dining room for 2.5 hours