

Salt House degustation

Salt House marinated sicilian green olives

oyster shot

**duo of atlantic salmon
beetroot cured
confit with dill crème fraîche and lavosh**

~ NV Chandon Brut ~

**seared queensland scallops, kipfler potato salad, infant herbs, truffle pesto,
salmon caviar**

~ 2007 Nugan Estate Pinot Grigio ~

palate cleanser

**wild barramundi fillet on chickpea and mango salad, beetroot and coconut
puree,
chardonnay butter sauce**

~ 2008 Nautilus Pinot Gris ~

cheese slection

~ 2008 Palliser 'Pencarrow' Pinot Noir ~

christmas pudding parfait, irish mist cream and strawberry consommé

~ 2008 Vasse Felix 'cane cut' Semillon ~