

ASTER

EUROPEAN DINING

\$85 per head

Focaccia

House made, olive oil and balsamic vinegar

Choice to Entree

Crudo

Hiram's kingfish, blood orange dressing, pickled turnip

Beetroot ravioli

Goat cheese, hazelnuts sage brown butter

Spencer Gulf King Prawns

Green mango, chilli, lime

Southern calamari

Skewers, grilled, preserved lemon, ink vinaigrette

Choice of Mains

Sirloin

Cape Grim 200g, Grass Fed

Trottole

Slow braised wagyu brisket, white wine, confit chilli, gremolata

Risotto

King prawn, saffron, prawn bisque

Gnocchi

Heirloom cherry tomato sugo, buffalo mozzarella

Market Fish

(Will be advised on the night)

Sides to Share

Salad

Cos, radicchio, endive, Aster vinaigrette

French Fries

shoestrings

Dessert

Tiramisu