

# PONTOON EXPERIENCE MENU

## OPTION 1

80PP

MARINATED MOUNT ZERO OLIVES FOR THE TABLE ON ARRIVAL

### ANTIPASTI

SERVED WITH WHOLEMEAL FLATBREAD CHOICE OF BELOW 3

HOUSE MADE PICKLE PLATE  
WOOD FIRED MARINATED PEPPERS  
WHITE BEAN DIP & CONFIT GARLIC  
BURRATA, ZUCCHINI & LEMON  
CUCUMBER, YOGHURT & MINT  
PROSCIUTTO  
MORTADELLA  
CHILLI SALUMI  
STEAMED MUSSELS, CHILLI & TOMATO  
CHARRED OCTOPUS & CAPSICUM  
BEEF BRESAOLA  
SARDINE ESCABECHE  
WHIPPED COD BELLY, CHIVES

### SHARED MAINS

FETTUCHINI, BRAISED DUCK, PEAS & OREGANO  
MARKET FISH WITH BLISTERED TOMATO & BALSAMIC SAUCE  
PANZANELLA SALAD, TOASTED BREAD, TOMATO, OLIVE & CUCUMBER  
HOT CHIPS

### DESSERT

CLASSIC TIRAMISU



# PONTOON EXPERIENCE MENU

## OPTION 2

95PP

### ON ARRIVAL

MARINATED MOUNT ZERO OLIVES  
PACIFIC OYSTERS  
COD CROQUETTE WITH ROMANESCO

### ANTIPASTI

SERVED WITH WHOLEMEAL FLATBREAD CHOICE OF BELOW 3

HOUSE MADE PICKLE PLATE  
WOOD FIRED MARINATED PEPPERS  
WHITE BEAN DIP & CONFIT GARLIC  
BURRATA, ZUCCHINI & LEMON  
CUCUMBER, YOGHURT & MINT  
PROSCIUTTO  
MORTADELLA  
CHILLI SALUMI  
STEAMED MUSSELS, CHILLI & TOMATO  
CHARRED OCTOPUS & CAPSICUM  
BEEF BRESAOLA  
SARDINE ESCABECHE  
WHIPPED COD BELLY, CHIVES

### SHARED MAINS

BASS STRAIT T-BONE  
FETTUCHINI, BRAISED DUCK, PEAS & OREGANO  
MARKET FISH WITH BLISTERED TOMATO & BALSAMIC SAUCE  
CHARRED BROCCOLINI WITH BAGNA COUDA  
HOT CHIPS

### DESSERT

CLASSIC TIRAMISU  
ORANGE CREME CARAMEL

