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**ANNUAL**

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**SEAFOOD**

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**DINNER**

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**2022 EVENT SERIES**

**ANNUAL SEAFOOD DINNER**

**6.30PM FRIDAY 26<sup>TH</sup> AUGUST 2022 ~ \$119pp**

**AMUSE BOUCHE**

**FIRST COURSE**

Prawn paper, scallop, courgette, saffron kataifi, glace lemon, dill

**SECOND COURSE**

Tea cured Sea Trout, wasabi pickled kohlrabi, parsley oil (gf, df)

**THIRD COURSE**

Thyme confit Market Fish, seaweed foam, yuzu, kipfler potato (gf)

**FOURTH COURSE**

Diplomat cream, Geraldton waxflower, lemon curd, basil, pastry

*Please note the menu will contain gluten, dairy, meat and/or seafood and we cannot guarantee suitable options will be available for those with dietary requirements for this event. Please book tickets with care, as we do not offer refunds or exchanges.*