

THE  
**GREEN**  
HOUSE



# LOVE SEAFOOD

*Signature Dinner*



*Delight and discover* our Love Seafood signature series dinner held exclusively at The Greenhouse Eatery. The menu has been meticulously planned by award winning Head Chef Ben Leslie to showcase the first harvest of Huon's beautiful Yellowtail Kingfish that have been sustainably farmed in the pristine wild waters of Port Stephens. Accompanied by our locally grown produce and an amazing selection of wines, this event will be remembered as a truly unique and simply stunning culinary experience.

26 August 2017 from 6pm,  
\$110 per person



*On Arrival*

*Pizzini Prosecco*  
*King Valley, Vic*



*First Course*

*Ceviche of Huon Kingfish, Tomato Gazpacho*  
*Water, Green Tomato Dressing, Saffron,*  
*Radishes, Olive, Nasturtium and Chervil*

*Mahi Sauvignon Blanc*  
*Marlborough, NZ*



*Second Course*

*Pumpkin & Feta Arancini with Salsa Verde*

*Krinklewood Verdelho*  
*Hunter Valley, NSW*



*Third Course*

*Flame Grilled Huon Kingfish, Avocado Purée,*  
*Compressed Cucumber, Celtic Mustard,*  
*Shiso Dressing, Fried Shallots and Dill*

*Rob Dolan 'True Colours' Chardonnay*  
*Yarra Valley, Vic*



*Fourth Course*

*Dark Chocolate Cremeux, Pain D'Epices, Date,*  
*Honeycomb, Blueberry and Milk Skin*

*Glaetzer 'Wallace'*  
*Barossa Valley, SA*



Email [events@thegreenhouseeatery](mailto:events@thegreenhouseeatery)  
or call (02) 4916 0500 to book.

Fresh / Seasonal / Elegant / Yours