

# Tim Whitty Underwater Dining Experience

January 2017

and the Busselton Jetty

Underwater Observatory

After Dark Tours



*"My philosophy is simple: to bring world class produce which is perfectly executed in preparation, cooking and presentation, to you." Tim Whitty*

Enjoy an exclusive and unique Sunset Dining experience with live music, 1.841km out to sea, with a cocktail menu inspired by the amazing Indian Ocean, native produce, and the South West farming region.

**5 NIGHTS ONLY**

Saturday January 7, 14, 21 and 28 and  
Tuesday February 14 (Valentine's Day)...

Be one of the first to experience Guided Nocturnal Tours presented by Marine experts. Descend 8m below the Ocean in the Observatory to see what happens after dark with lighting in the water;

Choose a 3 hour Underwater Dining Tour, or the 2 hour Sunset Experience (see over page for details).

Gift Certificates available.

Book today. Limited seating. Call (08) 9754 0900 or email [bookings@busseltonjetty.com.au](mailto:bookings@busseltonjetty.com.au)

The Jetty Train departs Interpretive Centre (IC) at 6:30pm

🌐 **The 3 hour Underwater Dining Tour includes:**

A Guided Nocturnal UWO Tour.  
Exclusive Sunset Dining with live music.  
5 Course Canapés with  
Premium Margaret River Wine, Beer & Cider.  
A digital photo reminder  
of your amazing experience.  
Return to IC by 9:30pm.  
\$159 per person.

🌐 **The 2 hour Sunset Experience includes:**

Exclusive Sunset Dining with live music  
3 Course Canapés with  
Premium Margaret River Wine, Beer & Cider.  
Return to IC by 8:30pm  
\$90 per person

## *Menu*

### On the train out to UWO

Exmouth prawn "cocktail" and a glass of bubbles

### 3 course Sunset Canapés (both Tours)

Puffed beef tendon, wagyu tartare  
Ceviche of hiramasa kingfish, bush lime  
Smoked trout paté, apple, fennel, toast  
Busselton squid, coastal herbs, fermented ginger  
Pickled peppers+sheep cheese croquette  
Seared scallop, crispy duck, quandong

### **+ 2 courses**

### for the 5 course Underwater Dining Tour

Farmhouse pork, chilli caramel, shoots  
Yellowtail whiting, aniseed myrtle yoghurt  
Panko Spanish mackerel, citrus miso  
Arkady lamb cutlets, romesco, rivermint  
Mussels with garlic, chilli+herbs  
Slow cooked beef brisket, wattleseed brioche

### On the return train trip

Petit fours with coffee & tea