

Sample Only

2 Courses \$68 3 Courses \$88

With 2 mains purchased receive a platter of sides

Entree

Venison and mushroom terrine, shallot soubise, raspberries

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Almond gazpacho, tempura zucchini flower and okra, red grapes

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Confit ocean trout, seawater gel, cured scallop, wakami salad, miso sand

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Roasted breast of Poussin, confit leg, seared foie gras, bacon cream, petit pois, orange jus

Mains

Seafood squid ink linguini

Prawns, calamari, chilli, garlic, red emperor

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8+ score 'Sher' wagyu rump steak, corn custard, cauliflower puree, eggplant pickle, truffle jus

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Beetroot gnocchi, candied walnuts, balsamic glaze, 'Holy goat' fromage frais

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Mango curry 'Western plains' pork scotch fillet, black rice pudding, banana fritters

Desserts

Apricot crème caramel, poached plum, peach sorbet

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Mocha mille feuille, chocolate coffee beans, chocolate sorbet

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'Banana berry smoothie'

Banana cake, strawberry gel, blueberry swirl ice cream

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Selection of 5 Australian and imported cheeses, fresh fruit, olive paste, crackers

(\$10 surplus when ordered as a course option)