



DEGUSTATION

Eight courses \$90 per person

The Degustation Menu is for whole tables only and is best enjoyed at a relaxed pace.

Degustation is only available Tuesday to Thursday.

Please allow up to three hours for this indulgence.

Three Mixed Oysters

Tempura zucchini flowers stuffed with goats curd and served with sweet corn puree and crispy pancetta.

Seafood risotto, fresh prawns, salmon roe with scallop Carpaccio

Jumbo Quail stuffed with sautéed cinnamon apple and accompanied by a light chicken jus

June Lamb Backstrap sautéed with cherry tomatoes, spinach, finished with de cabernet sauvignon vinegar and mushrooms

Strawberries & mascarpone milfof with a sticky honey vanilla balsamic reduction

Selection of the chefs favourite Australian cheeses served with quince paste, muscatel and crackers

Tea, coffee and petit fours
