



## 7 Course Degustation Menu



### 1<sup>st</sup> COURSE

Kingfish & trout ceviche with chardonnay vinegar pickles under wood sorrel and fried capers **GF, LF, NF**

### 2<sup>nd</sup> COURSE

Baked scallops under miso cavolo nero and smoked tobiko caviar **GF, NF**

### 3<sup>rd</sup> COURSE

Lobster-tail tortellini in bisque foam with sugar snap peas and herb-infused oil **GF, NF**

### 4<sup>th</sup> COURSE

Chicken and lollipop on sweet corn risoni with house-made cranberry BBQ sauce **NF**

### 5<sup>th</sup> COURSE

Braised beef cheek on soft pancetta polenta with charred green beans **GF, NF**

### 6<sup>th</sup> COURSE

Crispy lamb praline on truffled cauliflower with charred broccoli florets, beetroot crisps and salsa Verde **NF**

### 7<sup>th</sup> COURSE

Slow-cooked apple & rhubarb with elderflower-champagne mousse and hazelnut sponge **V**