



7 Course Degustation Menu



1st COURSE

Fresh oysters with chilli aioli, bonito flakes and purple potato crisp

2nd COURSE

Baked scallops under miso cavelero and smoked tobiko caviar

3rd COURSE

Morton bay bug praline in Kataifi on sweet corn risoni and lobster bisque foam

4th COURSE

Chicken and lollipop on beetroot risotto and pesto

5th COURSE

Duck breast on French balsamic lentils with pancetta brussel sprout and mustard foam

6th COURSE

Crispy lamb shoulder on zucchini velouté with ricotta gnocchi and butternut pumpkin

7th COURSE

Strawberry panna cotta with elderflower jelly, pistachio cake and vanilla white chocolate