



12 Course Degustation Summer Menu

Perfect for private dining

Oyster - chilli - chardonnay vinegar

Scallops - sugar snap - radish

Steak tartare - potato truffle - shallots - spinach emulsion

Lobster - bisque foam - broad beans - spring onion infused oil

72-hour pork jowl - king brown mushrooms - gratin - granny smith - capers

Squid ink - smoked salmon roe - sea urchin

Quail - diamond clams - paella - Bloody Mary

Duck breast - balsamic lentils - celeriac

Beef cheek - kale - pickled red onions - finger lime

Smoked lamb - herb cream cheese - silver beet - beetroot

Red wine quince - sheep's milk cheese - pistachio - mulled white pear

Citrus - mille feuille - pistachio