

Degustation Menu

\$90.0 pp food only

\$120.0 with suggested wines including BYO

Amuse Canapé

Tasmanian salmon tartare, toasted brioche crouton, wasabi crème fraiche  
*BYO Sparkling*

To Start

Free range chicken and sweetbread filled zucchini flowers, herb vinaigrette  
*2008 Bellarine Chardonnay, Yarra Valley VIC*

To Follow

Seared Queensland prawn, twice roasted pork belly, cauliflower puree  
*2010 Clonakilla Viognier Nouveau, Canberra District*

To Cleanse

Champagne and lime jelly, green mango granita, lemon sorbet

Cheese

Stilton mousse, muscatel puree, grandfather port glaze  
*2008 Grove Estate Nebbiolo, Hilltops Young NSW*

Dessert

Mont blanc, layers of honey tuiles, chocolate and chestnut mousse, raspberries, pear  
crisps  
*2006 Jeir creek botrytis Semillon Sauvignon Blanc, Murrumbateman NSW*

Coffee

Après

Macchiato brulee, date and chocolate meringue