

SHORT COURSE



Amuse

Venison Carpaccio, Green Onion, Horseradish Cream,
Olive Oil Caviar, Orange, Thyme

Diamond Clams, Fish Bone Consommeè, Micro
Salad, Seagrapes, Seacoral, Samphire

Truffle-Ricotta Tart, Waldorf Salad, Mustard Grapes & Figs

Orecchiette Pasta, Smoked Mushrooms, Truffle Mascarpone,
Double Smoked Speck, Pomegranate

Sous Vide Duck, Fermented Pumpkin, Charred Carrot, Macerated
Golden Raisins, Quatre Native Berry Gastrique, Native Lime

Deconstructed Poppy-seed & Orange Cheesecake, Pickled Strawberry,
Native Apple, Native Berries, White Chocolate



\$110.00 pp

Matching Wines Available \$70 pp

*Dietary requirements cannot be catered for unless
advised 48 hours prior*