



LONG COURSE



Amuse

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

Diamond Clams, Fish Bone Consommè, 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

Marinated Lamb, Roasted Cauliflower, Asparagus, Burnt Honey
Yoghurt, Pickled Mint, Pomegranate

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

Chocolate Soil, Smoked Semifreddo, Turkish Delight

\$129.00 pp

(Matching Wines Available \$85 per person)

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