

FIVE COURSE



Amuse

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



\$85.00 pp

Matching Wines Available \$55 per person

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

