

S O N G B I R D S

Midnight in the Garden with the Chef

Champagne Cocktail / Frozen Garden Weeds
\$18 add
(Canard Duchene Champagne, frozen garden herbs)

Egg
(Egg mousse, dehydrated mussels)

Heirloom tomato
(Heirloom tomatoes, vanilla, cauliflower puree)

Trout
(Ginger, parmesan)

John Dory
(Spiced cream drops, parsley, citrus)

Quail
(Foie Gras, kumquats)

Short ribs
(Braised beef, truffle, chocolate wafer)

Refresher
(Homemade aspirin, marigold, rhubarb)

Cigarillo
(Strawberry sorbet)

8 course degustation \$125

add wine matching for \$75 (6 wines) or premium wine matching \$120
Tamborine Mountain Qld Australia / Spring 2019
Head Chef: Meyjitte Boughenout
Sous Chef: Brenden Schutz

