

7 Course Degustation Menu

Octopus terrine, citrus cured snapper, taramasalata, cucumber snow

***Veuve D'Argent Blanc de Blanc
France***

Green Pea Soup and Ham hock pearls

Brisbane Valley quail, pearl barley, parmesan crisp, hazelnut vinaigrette

***Pear Tree Pinot Gris
Marlborough, N.Z***

Pomegranate sorbet

Barramundi, clams, fennel, asparagus, squid ink pasta

***Te Mata Estate Chardonnay
Hawkes Bay, New Zealand***

Smoked kangaroo, cauliflower brûlée, kale, quandong jam

***Fermoy Estate Merlot
Margaret River***

Assiette of pear: Tarte tatin, clafoutis, amaretto ice-cream

***Domaine De Coyeaux Muscat
France***

99 pp / 149 pp with matching wine
Tasting Menu must be for whole table
Terms and Conditions apply
Cannot use entertainment card