



5 COURSE DÉGUSTATION

Yellowfin tuna tartare with ponzu
avocado cream

Ballotine of ocean trout with fennel
macadamia nut, diamond clams and seasonal asparagus

Slow cooked pork cheek with beetroot
prune purée, coffee soil and pork jus

Lamb rump with confit belly, organic carrots and tomato
smoked couscous, date purée and lemon

Passionfruit mousse with Valrhona blond chocolate
turmeric and lemon sauce, passionfruit sorbet

the whole table only

Dégustation Menu \$130

With wines to match \$195



7 COURSE DÉGUSTATION

Freshly shucked oysters
mignonette dressing

Yellowfin tuna tartare with ponzu
avocado cream

Pumpkin and goat cheese cannelloni with hazelnut
confit cherry tomato, dill, caper wafer

Ballotine of ocean trout with fennel
macadamia nut, diamond clams and seasonal asparagus

Slow cooked pork cheek with beetroot
prune purée, coffee soil and pork jus

Lamb rump with confit belly, organic carrots and tomato
smoked couscous, date purée and lemon

Passionfruit mousse with Valrhona blond chocolate
turmeric and lemon sauce, passionfruit sorbet

the whole table only

Dégustation Menu \$150

With wines to match \$240