



## 5 COURSE DÉGUSTATION DECEMBER

Yellowfin tuna tartare with ponzu  
avocado cream

Poached blue eye trevalla with blue swimmer crab  
seared baby cos, sea vegetables, avruga caviar sauce

Slow cooked pork cheek with smoked yoghurt  
carrot, chicken and pork stock

Lamb loin 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 \$140*

*With wines to match \$190*



## 7 COURSE DÉGUSTATION DECEMBER

Octopus carpaccio with black mussels  
saffron gel, tomato tapioca, olive crisp

Yellowfin tuna tartare with ponzu  
avocado cream

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

Poached blue eye trevalla with blue swimmer crab  
seared baby cos, sea vegetables, avruga caviar sauce

Slow cooked pork cheek with smoked yoghurt  
carrot, chicken and pork stock

Lamb loin 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 \$160*

*With wines to match \$230*