

Degustation

Amuse-Bouche

Hiramasa kingfish sashimi, ginger, eschallot
Persian feta

Baby beetroot, heirloom tomatoes,
white anchovy, buffalo mozzarella

Organic egg omelette of blue swimmer crab
meat, enoki mushroom & herb salad, miso
mustard broth

Truffle poached jewfish, warm cucumber,
garlic flower, onion, peas, white asparagus,
shimeji

Rangers Valley sirloin, sauté spinach,
tempura zucchini flower with corn & feta

Your choice of two cheeses from our selection

Milk chocolate bavarois, tonka bean crème
brûlée, caramel sorbet & salted peanuts

Tea or coffee

glass

Matching Wine

Matching wine, selected & served by our sommelier team, is available for \$95 per person
(generally 75mls per course)

Degustation is available between 12pm – 2pm and 6pm – 9pm.
Please allow a minimum of 2.5 hours