

Degustation Menu

\$120 per person excluding wines
\$55 per person for wine pairing
\$85 per person for premium wine pairing

Seared Yellowfin Tuna

Wakame Seaweed, Radish and Cucumber

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Roast Butternut Pumpkin Soup

Goat's Cheese & Baby Herbs

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Baked Barramundi

Saffron and Israeli Cous Cous, Mushrooms

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Stockyard Beef Loin

Puy Lentil Salad and Roast Tamarilloes

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Pre-Dessert

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Chocolate Trilogy

Dark Chocolate Cheesecake, Milk Chocolate Ice-cream

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Tea, Coffee and Petit Fours additional \$10

