



seven – course degustation menu

tomato and watermelon gazpacho
tomato consommé, frozen watermelon, basil

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citrus cured salmon
cucumber, honeydew, dill, horseradish

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pan seared scallops
piccalilli, charred onions, roast fish sauce

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free range pork belly
apple, carrots, silverbeet, thyme jus

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slow cooked beef shortrib
spinach and potato mash, confit tomato

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venison loin
celeriac, beetroot, oyster mushrooms, juniper jus

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valrhona chocolate cremeux
almond nougat, cherry and chocolate sorbet

head chef : Kayne coubray

\$145.00 per person
\$90.00 matching wines (100 ml pour)