

## **ENTRÉE**

Yellowtail kingfish confit with wasabi leaf  
Cuttlefish, cucumber and smoked oyster

Crisp Berkshire pork cheek with cauliflower  
Braised chestnuts, edamame and petite gnocchi

Yellow fin tuna toro, loin and jelly  
Pickled daikon, yuzu and shiso sorbet

Tajima beef from Victoria, pho style  
Various techniques, textures and flavours

## **MAIN COURSE**

Free range duck breast, cherry and clove chutney  
Smoked wing and pistachio boudin, foie ravioli and soubise

Baby snapper with crab and cockles cooked in sake  
Scallop and squid paper, sorrel shoots and jalapeño nage

Milk-fed lamb poached in sheep's milk yoghurt  
Scented milk skin, charred garlic chives and chlorophyll

Whole confit suckling pork with Western Australian marron  
Potatoes, confit fennel, fossilised and caramelised apples

## **SIDES**

Baby beans with Arbequina olive oil  
Baby kipflers in cultured butter

**Main course and entrée \$80**

**Main course and dessert \$70**

**3 course \$95**

Price includes side dishes

Menu subject to change due to seasonal nature of produce

## **DESSERT**

Crunchy hazelnut and pistachio streusel  
Ginger sorbet, honey and variations of carrot

Textures of green apple  
Frozen and dried celery

Whipped banana cylinder, oat wafer and caramel powder  
Local frozen organic milk

Single Origin Terra Cacao chocolate  
Snap frozen, orb, bubble, spiral and raw cocoa ice cream

## **CHEESE**

Selection of cheeses from our cheeseboard  
Served with house-made accompaniments

**2 cheeses \$27**

**Per additional cheese \$10**

# DEGUSTATION

Amuse bouche

Lobster tartare  
Smoked scallop, salsify and organic carrot jelly

Jamón Ibérico de bellota  
Consommé with quail egg and micro radish

Tajima Beef cooked over vine, then rolled in ash  
Chanterelles, garlic and chlorophyll

Free range lamb short rib braised in Pedro Ximenez  
Citrus, pickled carrots and rocket shoots

Softened triple cream from Nangis, France  
Dried cèpe, brioche and enoki

Marjoram sorbet with frozen yoghurt powder  
Lemon in various textures, flavours and herbs

Single Origin Terra Cacao chocolate  
Snap frozen, orb, bubble, spiral and raw cocoa ice cream

Coffee, tea and petit fours

## **7 course \$120**

*Wines to match available for \$65 per person*

*The degustation menus are for the whole table only.*

*Menu subject to change due to seasonal nature of produce*

# DEGUSTATION

Amuse bouche

Lobster tartare  
Smoked scallop, salsify and organic carrot jelly

Jamón Ibérico de bellota  
Consommé with quail egg and micro radish

Western Australian marron tail  
Crab, egg and leek congee

Chawan mushi  
Kingfish belly and dashi

Cured Bangalow duck breast  
Yoghurt, blood plum and almond

Chicken *karage*  
Pickled baby heirloom turnips, Japanese mayonnaise

Tajima Beef cooked over vine, then rolled in ash  
Chanterelles, garlic and chlorophyll

Free range lamb short rib braised in Pedro Ximenez  
Citrus, pickled carrots and rocket shoots

Softened triple cream from Nangis, France  
Dried cèpe, brioche and enoki

Marjoram sorbet with frozen yoghurt powder  
Lemon in various textures, flavours and herbs

Crunchy hazelnut and pistachio streusel  
Ginger sorbet, honey and variations of carrot

Single Origin Terra Cacao chocolate  
Snap frozen, orb, bubble, spiral and raw cocoa ice cream

Coffee, tea and petit fours

## 12 course \$170

*12 course degustation available for dinner only*

*Wines to match available for \$105 per person*

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*Menu subject to change due to seasonal nature of produce*

# VEGETARIAN DEGUSTATION

Amuse bouche

Silken tofu  
Salsify, organic carrot jelly and quinoa

Garden salad of leaves and vegetables  
Different textures, tastes and techniques

Slow cooked Noosa red tomato with goats cheese ice cream  
First pressed Arbequina olive oil and 50 year old balsamic

Fricassée of wild mushrooms  
Broad beans, petite gnocchi and charred onion consommé

Softened triple cream from Nangis, France  
Dried cèpe, brioche and enoki

Marjoram sorbet with frozen yoghurt powder  
Lemon in various textures, flavours and herbs

Single Origin Terra Cacao chocolate  
Snap frozen, orb, bubble, spiral and raw cocoa ice cream

Coffee, tea and petit fours

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# VEGETARIAN DEGUSTATION

Amuse bouche

Silken tofu  
Salsify, organic carrot jelly and quinoa

Garden salad of leaves and vegetables  
Different textures, tastes and techniques

Heirloom baby beetroot: pickled, confit, fossilised and sorbet  
Organic labna and Pedro Ximenez

Chawan Mushi  
Samphire and radish

Charred poached pears with rosemary honey  
Whipped brie and grissini

Slow cooked Noosa red tomato with goats cheese ice cream  
First pressed Arbequina olive oil and 50 year old balsamic

Fricassée of wild mushrooms  
Broad beans, petite gnocchi and charred onion consommé

Miniature heirloom potatoes baked in clay  
Mushroom soil

Softened triple cream from Nangis, France  
Dried cèpe, brioche and enoki

Marjoram sorbet with frozen yoghurt powder  
Lemon in various textures, flavours and herbs

Crunchy hazelnut and pistachio streusel  
Ginger sorbet, honey and variations of carrot

Single Origin Terra Cacao chocolate  
Snap frozen, orb, bubble, spiral and raw cocoa ice cream

Coffee, tea and petit fours

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*Wines to match available for \$105 per person*

*The degustation menus are for the whole table only.*

*Menu subject to change due to seasonal nature of produce*

## DESSERT DEGUSTATION

Softened triple cream from Nangis, France  
Dried cèpe, brioche and enoki

Textures of green apple  
Frozen and dried celery

Crunchy hazelnut and pistachio streusel  
Ginger sorbet, honey and variations of carrot

Marjoram sorbet with frozen yoghurt powder  
Lemon in various textures, flavours and herbs

Whipped banana cylinder, oat wafer and caramel powder  
Local frozen organic milk

Single Origin Terra Cacao chocolate  
Snap frozen, orb, bubble, spiral and raw cocoa ice cream

Coffee, tea and petit fours

### **6 course \$65**

*Dessert degustation available dinners only*

*The degustation menus are for the whole table only*

*Menu subject to change due to seasonal nature of produce*