



Taste Menu
5 courses 90PP

Nuts parfait with confit eggplant, pickled grape

Confit egg york, potato dairy, yuzu caviar, witlof, Fleur de sel

Choice of:

Octopus tentacles with crayfish sauce, blue swimmer roll, prawn ravioli
or

Duck mille-feuille, prawn, duck liver parfait, fig chutney, carrot crisp

Choice of:

Duck breast with hazelnut, mushroom with green herbs, shallot
or

Toothfish, sauteed celeriac and quinoa, beurre blanc, witlof

Ganache Hazelnut Tart, Miso Caramel Icecream

Matching wine 55PP

We offer a progression of wines to match each course to share our love of good food and wines



Vegetarian Taste Menu

5 courses 90PP

Nuts parfait with confit eggplant, pickled grape

Confit egg york, potato dairy, yuzu caviar, witlof, Fleur de sel

Sweet potato gnocchi, beurre blanc, artichoke , gruyère, wild vegetables

Pumpkin tortellini, mushroom fricasee, yuzu pressed zucchini , herb oil

Ganache Hazelnut Tart, Miso Caramel Icecream

Matching wine 55PP

We offer a progression of wines to match each course to share our love of good food and wines