



Duo Tasting Menu

Hand picked mud crab tortellini with smoked salmon press and mascarpone press, Avruga caviar and vongole emulsion

2006 Bethany Riesling, Barossa Valley SA

~~~~~

***Garlic roasted Yamba prawn with prawn mousse***

***Scallop and fennel cerviche with heirloom tomato salsa and squid ink pasta***

*2008 Wandering Piano Sauvignon Blanc, Marlborough NZ*

~~~~~

Orange and Szechuan pepper pressed confit duck, seared Queensland scallop, apple and fennel puree

Seared John Dory fillet with truffled dill mash, crispy bacon, asparagus batons and soft poached quail eggs

2007 Mount Rosa Pinot Noir, Central Otago NZ

~~~~~

***Pan roasted quail breast with goats cheese filled courgette flower, mint scented couscous, cumin spiced beetroot and pickled cucumber***

***Confit rabbit ballotine with rare roasted venison loin, sticky port dressing***

*2005 Peter Howland Shiraz, Donnybrook WA*

~~~~~

Spiced pear and rhubarb crumble with baileys ice cream pistachio crunch

Prune and Armagnac semi freddo with toasted marshmallows and honey glazed cardamom paradise pears

2007 Cookoothama Botrytis Semillon, Riverina NSW

~~~~~

***Selection of cheeses with quince paste, walnut bread and assorted crackers***

*\$140 p.p food only*

*With wine \$40 supplement p.p*

Chef James Mussillon & Kurt Neumann  
Surcharge of 10% applies on Sundays and public holidays