

Five Course Degustation Menu \$150 pp

Matching Wines \$70

Appetiser

Freshly Shucked Merimbula Oysters
(4 @ \$16) (8 @ \$32) (12 @ \$48)

Bread & Smoked Cultured Butter \$3 each

Amuse-Bouche

**Rabbit and Confit Onions Terrine, Chicken Liver Pate`
Toasted Brioche, Cornichons, Black fig Marmalade**

First

**Atlantic Salmon Tartare, Popcorn Prawns, Baby capers
Cornichons, Brandy Marie Rose sauce**
2022 Riverby Estate Sauvignon Blanc - Marlborough New Zealand

Second

**Seared Hervey Bay Scallops, Berkshire Pork Belly,
Black Garlic, Pea Puree, Chorizo, Nashi Pear**
2023 Lark Hill Riesling - Canberra District

Third

**Duo of Free-Range Birds Quail Breast & Duck, Cauliflower Puree
Pickled Fennel, mulberries, Star Anise, Szechuan Pepper jus**
2022 Cicada Cherry Nose Pinot Noir- Marlborough New Zealand

Fourth

**Hibachi Grill- White Pyrenees Lamb Loin, Garlic Hummus
Salt baked Carrots, Beetroot Vinaigrette, Persian Feta**
2020 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA

Fifth

**Lindt Chocolate Bon Bon, Yoghurt Sorbet, Blackberries
Salted Caramel Mousse, Coconut Almond White Truffle**
2020 Chateau Audient Sauternes - France

Sixth Course ft \$26

**Selection of Australian & International Cheeses
With Pear Compote & Homemade Lavosh**

Minimum 2 Guests

We cater for dietary requirements & offer a vegetarian menu on request