

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 Wagyu Beef Striploin MB-8, Garlic Hummus

Salt baked Carrots, Beetroot Vinaigrette, Persian Feta

2020 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA

Fifth

Trio of Desserts

Chocolate Bon Bon, Mango Semi-Freddo,

White Chocolate Cheesecake

2020 Chateau Audient Sauternes - France

Sixth Course \$26

Selection of Australian & International Cheeses

With Pear Compote & Homemade Lavosh

Minimum 2 Guests

We cater for dietary requirements & Offer a vegetarian menu