

# *Degustation Menu* *August*

Five Courses | \$85 per person

Elevate your Experience with Free Flowing House Wine,  
House Beer and Soft Drinks | \$35 per person

## AMUSE BOUCHE

Pork Belly  
with parsnip puree, sauteed kale & red wine jus

## ENTREE

Braised Duck Ravioli  
with sauteed spinach & cherry tomato and sage butter sauce

## FIRST COURSE

Spiced Marinated Grilled Tiger Prawns  
with pearl cous cous salad & yogurt mint sauce (GF)

## SECOND COURSE

Grilled Beef Tenderloin  
with butternut pumpkin, balsamic braised baby beetroot and confit garlic & jus (GF)

## DESSERT

Vanilla Crème Brule  
with caramelised berry (GF)

Available daily, lunch & dinner for the month of **August 2025**

T&C Apply.

Free-flowing alcoholic options must be applied to all guests seated at the table.

Not in conjunction with any offers or discounts.

Credit card surcharge applies - Visa / Mastercard 1.4%, American Express 1.9%

We endeavour to deliver a thoughtfully curated dining experience. Please be advised that  
we are unable to offer menu substitutions for our Degustation Menu.