

# Degustation Menu

*Five Courses \$85 per person*

*Elevate your Experience with Free-Flowing House Wine, Beer of the Moment, Spiced Pineapple Margherita, Bloody Shiraz Gin Spritz, Espresso Martini & Soft Drinks \$40 per person | 2 hours from seated*

## **A M U S E   B O U C H E**

*Pan Fried Scallops*

with saffron velouté, grilled asparagus, flying fish roe & crispy prosciutto ham

## **E N T R É E**

*Veal & Wild Mushroom Agnolotti Pasta*

with creamy herb sauce and truffle oil

## **F I R S T   C O U R S E**

*Panfried Red Emperor*

with potato, white bean & clam cassoulet (GF)

## **S E C O N D   C O U R S E**

*Grilled Beef Tenderloin*

with roasted beetroot puree, toasted pumpkin gnocchi (GF)

## **D E S S E R T**

*Vanilla Crème Brûlée*

with seasonal fruits (GF)

*(GF) gluten-free, (DF) dairy-free, (V) vegetarian*

*Please be advised that our Degustation Menu is a thoughtfully curated experience, we are unable to offer menu substitutions. Menu is subject to change.*

Available daily, lunch & dinner for the month of **April 2026**

T&Cs Apply

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

Not in conjunction with any offers or discounts. Please be advised that we are unable to facilitate split billing. Credit card surcharges apply - Visa / Mastercard 1.4%, American Express 1.9%