

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

AMUSE BOUCHE

Pan Fried Scallops

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

ENTRÉE

Veal & Wild Mushroom Agnolotti Pasta

with creamy herb sauce and truffle oil

FIRST COURSE

Panfried Red Emperor

with potato, white bean & clam cassoulet (GF)

SECOND COURSE

Grilled Beef Tenderloin

with roasted beetroot puree, toasted pumpkin gnocchi (GF)

DESSERT

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 months of **April & May 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%