

Degustation Menu

Five Courses \$85 per person

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

AMUSE BOUCHE

Tuna, Avocado & Herb Tartare
dressed with lemon & olive oil
vinaigrette (GF, DF)

ENTRÉE

Roasted Pork Belly
with cauliflower-saffron puree, grilled
broccolini & port wine sauce (GF)

FIRST COURSE

Frutti Di Mare Pasta
squid ink pasta with seafood, cherry tomato,
chilli, garlic & herb sauce (DF)

SECOND COURSE

Smoked Duck Breast
with sweet potato gratin, grilled asparagus &
orange sauce (GF)

DESSERT

Berry & Chocolate Tart
with strawberry compote &
raspberry mascarpone cream

(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 **February 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%