

# 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%