

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

Orange Butter Seared Scallop
with seaweed salad and dressed
with fish roe & chive salsa (GF, DF)

ENTREE

Maple, Pumpkin & Feta Ravioli
cooked in sage, spinach, cherry tomato,
chilli & butter sauce (V)

FIRST COURSE

Panfried Barramundi
with baby potato & herbs cake, cherry tomato,
capers, olive & herbs concasse

SECOND COURSE

Grilled Lamb Loin
with parsnip puree, grilled artichoke confit,
green asparagus & thyme jus

DESSERT

Raspberry Mousse Tart
with berry compote &
vanilla 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 **January 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%