

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

Lemon & Herb Marinated Grilled Gambas

with black rice, grilled vegetable salad &
pomegranate-herb salsa (GF,DF)

ENTRÉE

Duck, Leek & Mushroom Ravioli

cooked in sage, cherry tomato & white wine
butter sauce served with fresh grated parmesan

FIRST COURSE

Panfried Barramundi

with royal blue potato and thyme cake, grilled
asparagus, caper berries & dill butter sauce (GF)

SECOND COURSE

Beef Tenderloin

with parsnip puree, purple cabbage relish &
truffle sauce (GF)

DESSERT

Crispy Hazelnut Meringue

layered with chantilly cream, strawberry &
caramel sauce

(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 **March 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%