

# 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*

## **A M U S E B O U C H E**

*Roasted Pork Belly & Seared Scallop*  
with celeriac puree, saffron poached  
pear & crispy vegetables (GF)

## **E N T R É E**

*Home Made Beef Cheek Ravioli*  
cooked in sage butter, cherry tomato &  
parmesan cheese

## **F I R S T C O U R S E**

*Panfried Barramundi*  
with royal blue potato & thyme cake, grilled  
asparagus, capers berry & dill butter sauce (GF)

## **S E C O N D C O U R S E**

*Grilled Lamb Loin*  
with celeriac puree & thyme sauce (GF)

## **D E S S E R T**

*Vanilla Crème Brulee*  
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 **June, July & August 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%