

FESTIVE 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

AMUSE BOUCHE

Smoked Salmon Carpaccio

served with blood orange puree & mixed tomato and herb salsa (GF, DF)

ENTREE

Five Spice Roasted Pork Belly

served with parsnip puree, sauteed kale & cherry sauce (GF)

FIRST COURSE

Panfried Barramundi

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

SECOND COURSE

Grilled Lamb Rack

served with butternut pumpkin puree, grilled baby vegetables & thyme jus (GF)

DESSERT

Hazelnut Pavlova Roulade

with strawberry cream & red fruit coulis

Available daily, lunch & dinner for the months of **November & December 2025**

T&C 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 surcharge apply - Visa / Mastercard 1.4%,
American Express 1.9%

Please be advised that our Degustation Menu is a thoughtfully curated experience, we are unable to offer menu substitutions.

