

DEGUSTATION MENU

JULY

Five Courses | \$85 per person

Elevate your Experience with Free Flowing House Wine,
House Beer and Soft Drinks | \$35 per person

AMUSE BOUCHE

Smoked Duck Carpaccio
served with roasted pear, carrot and orange puree & honey glazed beetroot

ENTREE

Prosciutto Wrapped Scallops
served with saffron veloute, grilled asparagus & flying fish roe

FIRST COURSE

Panfried Barramundi
served with potato and herb rosti & lemongrass and coconut light curried gravy

SECOND COURSE

Grilled Beef Tenderloin
served with toasted beetroot gnocchi, parsnip puree & truffle sauce

DESSERT

Farci Cannoli
with honey-mascarpone mousse & spicy apple compote



Available daily, lunch & dinner for the month of **July 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.

Credit card surcharge applies - Visa / Mastercard 1.4%, American Express 1.9%

We endeavour to deliver a thoughtfully curated dining experience. Please be advised that
we are unable to offer menu substitutions for our Degustation Menu.