

Degustation Menu

October

Five Courses | \$85 per person

Elevate your experience with free-flowing house wines, beer of the moment, Yuzu & Peach Gin Spritz, Bloody Shiraz Gin Spritz & soft drinks for two hours from seated \$40pp

AMUSE BOUCHE

Smoked Salmon & Spring Vegetables Roulade
With green peas velouté & flying fish roe Salsa

ENTREE

Chive Crumbed scallop
with parsnip puree, mango and coriander chutney

FIRST COURSE

Spice Marinated Grilled Prawns
with potato & carrot galette and light curry leaves, mustard seeds & coconut gravy

SECOND COURSE

Smoked Duck Breast
with parsnip puree, grilled asparagus, braised baby beetroot & orange sauce

DESSERT

White Chocolate Sago Pudding
with saffron & mango lassi

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