

# *Degustation Menu*

## *September*

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

Crab & Potato Croquette  
with avocado & cherry tomato salad

### ENTREE

Crispy Skin Pork Belly  
with parsnip puree, sautéed pak choy & apple sauce (GF)

### FIRST COURSE

Squid Ink Linguini  
with crispy baby calamari, cherry tomatoes & herbs

### SECOND COURSE

Grilled Lamb Loin  
with butternut pumpkin puree, grilled baby vegetables & thyme jus (GF)

### DESSERT

Roasted Pineapple Millefeuille  
with coconut mousse served with passionfruit sorbet (GF, VGN)

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