

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*

AMUSE BOUCHE

Grilled Herb-Marinated WA Tiger Prawns
with black rice salad & pomegranate
chilli salsa

ENTRÉE

Teriyaki Glazed Pork Belly
with pak choy & enoki mushrooms

FIRST COURSE

Pepper-Crusted Seared Yellowfin Tuna
with pressed potato, vegetable ratatouille &
cherry tomato and lime salsa

SECOND COURSE

Grilled Lamb Loin
with celeriac purée, sautéed seasonal
vegetables & red wine jus

DESSERT

Crispy Meringue Mille-Feuille
with Chantilly cream, fresh strawberries &
salted caramel sauce

(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 **September, October & November 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%