



Tassie natural oysters (5.5) | Tassie oysters w Champagne vinaigrette, Salmon caviar (6)

First Course

Chef's Choice course to start your night

Second Course

Hamachi Kingfish tartare, passion fruit chilli and coriander foam, roasted coconut, and Sesame seed (GF)

Three spices pan seared quail breast, pickle cabbage puree, pancetta maple syrup jus and red radish (GF)

Grilled vegetable terrine, candid tomato and basil oil, Balsamic and apple reduction, brioche croutons (V)

Third Course

Pan seared kangaroo fillet, parsnip and granny smith apple puree, cognac pickled black berry jus (GF)

Sous vide & grilled octopus, chives potato mash, red wine jus, Australian baby greens (GF)

Beetroot risotto cake, goat cheese foam, roasted walnut, parmesan, and rocket salad (V)

Fourth Course / Mains

Pan seared Medium rare beef fillet, potato and sweet potato cake, red wine braised shallot, confit cherry tomatoes, marrow jus (GF)

Three hours slow cooked duck leg, confit beetroot marmalade, roasted pumpkin mash, red radish, orange, and cardamom jus (GF)

Homemade wild mushroom pappardelle pasta, poach egg, truffle butter grapes tomatoes, parmesan cheese (V)

Sides: Bowl of seasonal vegetable | Bowl of roasted potato (slow roasted in duck fat) \$12

Fifth Course / Dessert

Vanilla creme brulee, raspberry compote, hibiscus crumble

Malibu coconut panna cotta, spiced caramelised pineapple (GF)

Chef's selection of 3 cheese, homemade lavosh, fig paste, nuts (\$5 extra)

5 Course Truffle Menu \$139 | Without Truffle \$109 | Wine Pairing \$55
Please speak to one of our friendly staffs for any special dietary requirements.