



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

### *First Course*

Chef's Choice Course & a glass of complimentary French sparkling to start your night

### *Second Course*

Watermelon carpaccio. Mint oil marinated pan-fried prawns, Feta cheese, Kalamata olive and Bee honey puree, Fresh mint (GF)

### *Third Course*

House marinated artichoke, basil, Goat cheese ravioli, Crispy basil, Tomato broth, Basil oil (v)

### *Fourth Course*

Chilled cucumber, Avocado and Almond Soup, Mint jelly, Roasted almond flakes, Olive oil (V)

### *Fifth Course*

Pan fried Salmon marinated with lemon and Asian spices, Coconut milk, Lemon grass and Chilli espuma, Kohlrabi and Roasted coconut salad (GF)

*Sides to share.* Bowl of seasonal vegetable | Bowl of roasted potato (slow roasted in duck fat) \$10

### *Sixth Course / Mains*

Sous vide medium rare Beef fillet, Potato souffle, Butter glazed Dutch carrot, Cream kale dark chocolate jus

### *Seventh Course / Dessert*

Grand Marnier Mascarpone Mousse, Frangipani crisp, Saviordi biscuits, Espresso ice cream, Dutch cocoa powder

Chef's choice selection of 3 cheese, House made Lavosh bread, Fig paste, Nuts (\$5 extra)

7 course \$145 | Wine Pairing \$65

Please speak to one of our friendly staffs for any special dietary requirements.