

6 Course Degustation by chef Mark Jensen

Sample Menu

exact dishes are subject to change

Cannoli

goats cheese, pear, walnut, chives

Crudo

raw reef fish, cucumber, melon, salmon caviar

Carpaccio

cured duck breast, beetroot, hazelnut, vincotto

Ricotta Gnocchi

local tiger prawns, tomato, parsley, fennel, pernod

Black Angus Eye Fillet

king brown mushrooms, cauliflower, truffle jus

Tiramisu

mascarpone, coffee liqueur, espresso

125 pp