

7 Course Degustation Menu

Hervey Bay Whiting, barramundi brandard, red pepper coulis

Lonia Brut Cava

Soup

Brisbane Valley quail, eggplant caviar, crème fraiche blini

Black Cottage Sauvignon Blanc

Sorbet

Smoked Duck Breast on French lentils, garlic panisse and cherry gel

Katnook Founder's Block Cab Sav

Pepperberry Kangaroo, cauliflower brulee and Kakadu plum

Cape Barren Native Goose Shiraz

Pineapple Chiffon, Braised pineapple, passionfruit

Frangelico over ice

99 pp / 149 pp with matching wine

Tasting Menu must be for whole table

