

7 Course Degustation Menu

Prawn, leek, and garlic croquette, pernod and parsley

Bandini Prosecco

French onion Soup

Roast butternut pumpkin ravioli, burnt butter, sage

Mysterious Diggings Pinot Gris

Sorbet

Master stock Pork belly, Asian greens, nori, eggplant, ginger, and carrots

Black Cottage Sauvignon Blanc

Venison, polenta, olive tapenade, onion fluid gel and parmesan snow

Cape Barren Native Goose Shiraz

Broken baileys fromage, Anzac biscuit, mascarpone sabayon

Baileys Irish Cream

\$99pp / \$149 pp with matching wine

Tasting Menu must be for whole table

Terms and Conditions apply