

## **7 Course Degustation Menu**

Cured duck breast, quail egg, focaccia, gribiche

***Bandini Prosecco***

Consommé of Chicken with sweet corn pearls

Calamari, fennel, pinenuts, squid ink puree, endive

***Black Cottage Sav Blanc***

Sorbet

Side of Lamb, king brown mushrooms, baby gem, gnocchi, peas

***Three Lions Cab Merlot***

Venison, Carrots, Puree, pickled cabbage, chocolate mole

***Bleasdale Generations Shiraz***

Frozen coffee, dehydrated chocolate, coffee cake, mint gel

***Campbells Topaque***

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

*Tasting Menu must be for whole table  
Terms and Conditions apply*