

7 Course Degustation Menu

Prawns, sand crab and leek croquette, gribiche

Veuve D'Argent Blanc de Blancs / Daosa Natural Reserve

110 mls

Chicken Consommé

Roasted butternut pumpkin ravioli, burnt butter, sage.

In Dreams Chardonnay / Olivier Morin Bourgogne Aligote

110mls

Sorbet

Cottage" Pork belly, root vegetable & prune tagine, yogurt

Famille Roux Pinot Noir / Chateau Massereau

110mls

Duck breast, farro, peas, roast quince, duck cracker.

Leeuwin Prelude Cabernet Sav / Alain Jaume Les Champauvins

110mls

Panna Cotta, coconut, kaffir lime, candied ginger

Domaine De Coyeaux Muscat

45 mls

115 pp / 160 pp with standard wine paring

Or 200 pp with premium wines