

# Degustation

Amuse-Bouche

Sashimi selection

Confit Petuna trout, Alaskan crab, pickled cucumber  
beetroot mousse, yoghurt, avruga roe

Peking duck broth, scampi, dumpling  
crisp skin, pickled green mango

glass

Yellowfin tuna with spices, scampi & shitake spring roll  
carrot, asparagus, curry dressing

Lamb cutlets with ras-el-hanout, braised shoulder  
baba ganoush, pistachio tabouli, harissa

Old Telegraph Rd Brie, white mould  
cow mild, Gippsland Victoria, Australia

Meredith sheeps milk yoghurt cheesecake  
textures of raspberries

Coffee or Tea

Available between 12pm – 2pm and 6pm – 9pm. Please allow a minimum of 2.5 hours  
Matching wine, selected & served by our sommelier team, is available for \$90 per person  
(generally 75mls per course)