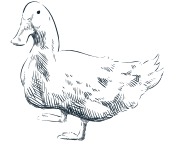




LONG COURSE



Amuse-bouche

Venison Carpaccio, Green Onion,
Dehydrated Beetroot & Garlic, Olive Oil Caviar

Diamond Clams, Roast Bone Consommè,
Micro Salad, Seagrapes, Sea Coral

Shadows of Blue Tart, Waldorf Salad,
Mustard Grapes

Orecchiette, Smoked Mushroom, Truffle, DuckShell,
Double Smoked Speck, Gremolata

Sous Vide Duck, Roasted Pumpkin, Goji Berries,
Cherry Gastrique

Beef Cheeks, Charred Onion, Parsnip,
Mocha Jus

Pear, Shortcrust, Mulled Wine,
Chantilly Cream

Wattleseed & Lemon Myrtle Cheesecake,
Strawberry Crisp Pearls, Dark Chocolate, Raspberry
Coulis, Persian Fairy Floss



\$125.00 pp

(Matching Wines Available \$85 pp)

*Dietary requirements cannot be catered for unless
advised 48 hours prior*