

# SHORT 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, Duck Shell,  
Double Smoked Speck, Gremolata

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

Pear, Shortcrust, Mulled Wine,  
Chantilly Cream



\$105.00 pp

Matching Wines Available \$70 pp

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