



\$150 per person

to start

glass of sparkling or beer on arrival

freshly baked bread with black truffle butter

tasting plate for two

fresh oysters, watermelon, chilli granita
confit duck terrine, pickled peach, redcurrant glaze
prosciutto, melon, casalingo
wild mushroom arancini, truffle aioli
poached prawn crostini, chipotle aioli

main course

grilled barramundi fillet, bean cassoulet, snow peas,
sundried tomato tapenade, verjuice beurre blanc

slow cooked pork belly, roasted cabbage, pumpkin puree,
broccoli, asiago, red wine cherry sauce

220g wa beef fillet medium rare, pomme tartiflette, heirloom carrots,
mushroom and truffle crema, port jus

potato gnocchi, gorgonzola cream, napolitana, spinach, basil, parmesan

dessert plate to share

tiramisu layer cake
watermelon & midori panna cotta
sticky date pudding, butterscotch sauce