



DEGUSTATION MENU

Chef de Cuisine Olivier Boudon & Jake Hatch

SIX COURSE

Gazpacho, Cauldron Gin, Cucumber, Finger Lime Sorbet
Storm Cru Sparkling White

Snails In Wild Mushroom Arancini, Smoked Garlic Beurre Blanc & Confit Morel
Fiano 2022

Queensland Black Tiger Prawn, Crayfish Bisque, Rouille, Crouton
Vermentino 2023

Quail - Breast & Leg, Watercress Puree, Jus Reduction, Pickled Shiitake
Tempranillo

Stilton Panna Cotta, Beetroot Jelly, Walnut Tuile
Montepulciano 2021

Chocolate Délice, Mango Passion Coulis Peanut Butter Ice Cream, Honeycomb
Storm Cru Sparkling Rose

6 Courses \$110.00 | Paired with Wines +\$60.00

The entire table is required to order the Degustation Menu
Menu subject to market availability
Public Holiday 15% surcharge