



6 Course Chefs Tasting Menu

Amuse Bouche

Duck Consommé

Steamed duck & orange dumpling

Prelude

Asian Fish Cake

Nahm jim dressing

Chandon Pinot Gris (Yarra Valley)

Starter

Tiger Prawn & Blue Swimmer Pot Stickers

Watermelon, lime & vanilla glaze

St Hallett Riesling (Eden Valley)

Entree

Honey & Truffle Glazed Duck

Apricot & orange slice, toasted hazelnut crumble & cherry jus

Freycinet Chardonnay or St Hallett Grenache Shiraz Touriga

Main

Slow Roasted Beef Fillet

Green pea & pancetta roesti, dried tomato petals,

parmesan crusted artichoke & port wine jus

Henschke Keyneton Estate (Barossa Valley)

Dessert

Mango & Kaffir Lime Crème Brulee

Pineapple & ginger confit, coconut sorbet & pistachio tuile

Plantagenet 'Off the Rack' Chenin Blanc (Great Southern)

Menu offered on a nightly basis

\$110 per person food only, 5 matching wines \$50 per person

Orders will need to be placed prior to 8.30pm