

5-Course Tasting Menu

Tasting Menu is designed for entire table to be enjoyed
and available for ordering till 8.00pm

Sparkling Wine (150ml): NV Redbank Emily Brut Cuvee, Whitfield

King Fish Ceviche

aji Amarillo sweet potato puree, baby corn, quinoa, salsa

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Braised Beef Cheek

butternut squash, bacon jam, chorizo crisp

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White Wine (150ml): Hill Smith Chardonnay, Eden Valley

Pan Seared Snapper

School Prawns, Congo Potato, Char Leek, Braised Fennel,
Champagne Veloute~

Red Wine (150ml): Yalumba Galway Shiraz, Barossa Valley

Pan Seared Pork Loin

Truffle Sweet Potato, Trumpet
Mushroom with Edamame, Bacon
Chili Jam, Cider Jus

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Tawny: Galway Pipe (45ml)

Sticky Date Pudding

Home Made Honey Comb & Sticky Date Ice Cream



Price per person \$ 79
With pairing wines \$ 114