



# Five Course Carnivore Degustation

*A fine, indulgent and socially distanced private dining experience*

**\$119.00 per person\***

*(\*Includes short pour wine match Weds/Thu seated before 19.00)*

## 1<sup>st</sup> course

*Honey pot pâté aux truffes:*

*Melba toasts, brioche, parsnip chips, beurre*

## 2<sup>nd</sup> course

*Risotto aux aspergé et fromage: (v)*

*Crunchy style grain with mushroom, asparagus, Grana Padano*

## 3<sup>rd</sup> course

*Cleanser*

## 4<sup>th</sup> course

*The Beef*

*Grass fed Queensland tenderloin, spinach, Goose fat potatoes, sprouts, jus*

## 5<sup>th</sup> course

*Crème brûlée*

*Honey and lavender*

*Chocolat et café*

*Coffee chocolate crumble*



**2**  
*Small Rooms*

*Dietary requirements catered for/allergies & **must** be confirmed prior to booking*



# Five Course Vegetarian Degustation

*A fine, indulgent and socially distanced private dining experience*

*\$115.00 per person\**

*(\*Includes short pour wine match Weds/Thu seated before 19.00)*

## 1<sup>st</sup> course

*Honey pot pâté aux truffes:*

*Melba toasts, brioche, parsnip chips, beurre*

## 2<sup>nd</sup> course

*Risotto aux aspergé et fromage: (v)*

*Crunchy style grain with mushroom, asparagus, Grana Padano*

## 3<sup>rd</sup> course

*Cleanser*

## 4<sup>th</sup> course

*Tourte aux poireaux et champignons*

*Mushroom, leek, spinach, sauté potatoes, jus*

## 5<sup>th</sup> course

*Crème brûlée*

*Honey and lavender*

*Chocolat et café*

*Coffee chocolate crumble*



**2**  
*Small Rooms*

*Dietary requirements catered for/allergies & **must** be confirmed prior to booking*



# Six Course Carnivore Degustation

*A fine, indulgent and socially distanced private dining experience*

**\$169.00 per person\***

*(Includes French bubbles on arrival)*

## 1<sup>st</sup> course

*Steak à la tartare:*

*Cornichons, caper, shallot, mustard, yolk, Angus beef*

## 2<sup>nd</sup> course

*Risotto aux aspergé et fromage: (v)*

*Crunchy style grain with mushroom, asparagus, Grana Padano*

## 3<sup>rd</sup> course

*Escargots à la bourguignonne:*

*White wine, garlic, fresh herbs, French mopping up bread*

## 4<sup>th</sup> course

*Cleanser*

## 5<sup>th</sup> course

*The Beef*

*Grass fed Queensland tenderloin, spinach, duck fat potatoes, sprouts, jus*

## 6<sup>th</sup> course

*Crème brûlée*



**2**  
*Small Rooms*

The six course is pre-book/whole table only

*Dietary requirements catered for/allergies & **must** be confirmed prior to booking*