

Five Course Carnivore Degustation

A fine, indulgent and socially distanced private dining experience \$125.00 per person

(Includes wine match Tues/Weds/Thu seated before 19.00)

1st course

Honey pot pâté aux truffes:

Melba Toast, beurre duo

2nd course

Risotto aux aspergé et fromage: (v)

Crunchy style grain with mushroom, asparagus, Grana Padano

3rd course

Cleanser

4th course

The Beef

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

5th course

Crème brûlée

Honey and lavender

Chocolat et café

Coffee chocolate crumble





Five Course Vegetarian Degustation

A fine, indulgent and socially distanced private dining experience \$119.00 per person

(Includes wine match Tues/Weds/Thu seated before 19.00)

1st course

Honey pot pâté aux truffes:

Melba Toast, beurre duo

2nd course

Risotto aux aspergé et fromage: (v)

Crunchy style grain with mushroom, asparagus, Grana Padano

3rd course

Cleanser

4th course

Tourte aux poireaux et champignons

Mushroom, leek, spinach, sauté potatoes, peas, jus

5th course

Crème brûlée

Honey and lavender

Chocolat et café

Coffee chocolate crumble





Six Course Carnivore Degustation

A fine, indulgent and socially distanced private dining experience \$169.00 per person

(Includes wine match Tues/Weds/Thu seated before 19.00)

1st course

Steak à la tartare:

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

2nd course

Risotto aux aspergé et fromage: (v)

Crunchy style grain with mushroom, asparagus, Grana Padano

3rd course

Escargots à la bourguignonne:

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

4th course

Cleanser

5th course

The Beef

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

6th course

Crème brûlée



The six course is pre-book/whole table only