



Carnivore 5 Course Degustation

A fine and very indulgent, private dining experience

\$99.00 per person*

1st course

Honey pot pâté aux truffes:

Melba toasts, brioche, parsnip chips, beurre

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, Sautéed shallot, duck fat potatoes, sprouts, jus

5th course

Crème brûlée

Honey and lavender



Dietary requirements/allergies **must be confirmed in writing prior to booking*

2
Small Rooms