



# Six Course Carnivore Degustation

*A fine and very indulgent, private dining experience*

*\$119.00 per person\**

## 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, sautéed shallot spinach, Goose fat potatoes, sprouts, jus*

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

*Crème brûlée*

*Honey and lavender*

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

*Chocolat et café*

*Coffee, chocolate and orange crumble*



**2**  
*Small Rooms*

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



# Seven Course Carnivore Degustation

*A fine and very indulgent, private dining experience*

**\$169.00 per person\***

*(Includes French bubbles on arrival any night)*

## 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, sautéed shallot, spinach, Goose fat potatoes, sprouts, jus*

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

*Crème brûlée*

*Honey and lavender*

## 7<sup>th</sup> course

*Chocolat et café*

*Coffee, chocolate and orange crumble*



**2**  
*Small Rooms*

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