



## Winter Tasting Menu



Wagyu tartare, kombu, harissa

Chicken liver parfait, hazelnut, beetroot

Prawn ribbon, pickled chilli, mint

Truffle custard, baby turnips, roast onion broth

Steamed Murray Cod, macadamia milk, celery, apple

Corn fed chicken, truffle puree, oyster mushroom, carrot crumb

Tea smoked duck, toasted pepita purée, beetroot, jasmine infused sauce

Wagyu, miso roasted corn, compressed cucumber, sherry toasted buckwheat

Buttermilk and bay leaf ice cream, strawberry, kaffir lime

Olive oil cream, mandarin curd, fresh citrus



### **Pricing**

Tasting Menu - \$95.00pp

### **Tasting Menu Additions**

Wild Scampi Caviar - \$9.50pp

Avruga Caviar - \$4.50pp

Fresh Manjimup Truffle - \$14.50pp

*Prices listed are GST inclusive*

*All dietary requirements can be catered for if given appropriate notice.*

*Prices are listed per person and include menu only.*

*All staff and equipment/hiring are charged additionally.*

*Sample menus only, subject to change due to availability.*