

sample menu >

entree

veloute' of parsnip

w toasted cumin and green apple

margret of roasted duck

shaved bosc pear, fennel and organic leaves w peppercorn dressing

smoked ocean trout

w horseradish crème fraiche on spring onion blinis, flying fish roe

seared medallions of wagyu beef

on braised beef raviolo w shitake mushroom jus

main course

king prawns and moreton bay bugs

w warm garlic, caper berries and mc laren vale olives on squid ink linguine

paupiette of corn-fed chicken

rolled w asparagus and prosciutto, roasted and finished w a basil mascarpone cream sauce

beef wellington

grain-fed fillet wrapped in puff pastry w hand-made pate,
swiss brown mushrooms and spring onion, underlined w a cabernet reduction

seared fillet of swordfish

on beetroot carpaccio w leek crostata and parsley sugo

dessert

lavender crème brulee

w macerated strawberries and almond bread

cinnamon infused pear

poached and served with an amaretto chocolate sauce

vanilla panna cotta

w preserved peach and frangelico syrup

hairs dark chocolate terrine

in a cognac crème anglaise soup

three courses \$109 | five course degustation \$139 | degustation inc. tasting wine \$170