

MENU GOURMANDE

OUR MENU IS DESIGNED AS A SERIES OF 'DEGUSTATION' OR TASTING DISHES.

YOU MAY ENJOY THE DISHES WITH OR WITHOUT THE WINES
MATCHED BY THE GLASS TO COMPLEMENT EACH COURSE.

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE ADVISE
YOUR WAITER SO WE MAY ADJUST YOUR MENU ACCORDINGLY.....

BON APPÉTIT!

AMUSE BOUCHE

CHILLED OYSTER, SOBA AND CUCUMBER NOODLES, VIETNAMESE DRESSING

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HERB MARINATED KINGFISH SLIVERS, SALAD OF YABBIES,
AVOCADO, SALMON ROE, LEMON

PATINA RIESLING 2008, ORANGE, NEW SOUTH WALES

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PASTILLA OF CHINESE STYLE ROAST DUCK, CELERIAC REMOULADE,
CRISP HAWKESBURY "SCHOOLIE" PRAWNS

TOMICH HILL SAUVIGNON BLANC 2008, ADELAIDE HILLS, SOUTH AUSTRALIA

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GRILLED SEA SCALLOP, PORK BELLY CONFIT, CAULIFLOWER, APPLE REDUCTION

DENIS POMMIER CHABLIS 2007, COTE D'OR, BURGUNDY, FRANCE

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DEMI TASSE OF TRUFFLED LEEK & POTATO SOUP

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SLOW COOKED OCEAN TROUT FILLET, ETUVÉE OF GARDEN PEAS, VERMOUTH, SORREL

GLANDORE DPJ CHARDONNAY 2007, HUNTER VALLEY, NEW SOUTH WALES

OR

FILLET OF 'ROSE' VEAL, WOOD MUSHROOMS, BUTTERED TAGLIATELLE NOODLES
GLENMORE MASQUERADE CABERNET SAUVIGNON 2002, MARGARET RIVER, WESTERN AUSTRALIA

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FROMART TILSIT FROM EUDLO, QUEENSLAND,
SAUVIGNON BLANC POACHED PEAR, BEETROOT OIL

EDEN ROAD 'THE LONG ROAD' PINOT NOIR 2008, TUMBARUMBA, NEW SOUTH WALES

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LEMON & LIME TART, STRAWBERRIES, BASIL, MASCARPONE GELATO
SCARBOROUGH LATE HARVEST SEMILLON 2007, HUNTER VALLEY, NEW SOUTH WALES

OR

WHITE CHOCOLATE PARFAIT, KIRSCH MARINATED CHERRIES

MUSCAT DE BEAUMES DE VENISE 2006, RHONE VALLEY, FRANCE

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COFFEE, TEA & PETIT FOURS

CHEF'S TASTING MENU \$150.00 PER PERSON

SIX COURSES WITH MATCHED WINES \$225.00 PER PERSON

ALL PRICES INCLUDE GST

PLEASE NOTE PAYMENTS BY VISA & MASTERCARD ATTRACT A 2% SURCHARGE