



Menu Prestige

Amusé bouche

Courgette flowers filled with scallop mousseline, lemon & fennel seed beurre blanc

NV Duc de Foix Brut Nature-Penedes, Spain

Marron & mussels steamed in a tamarind infused coconut broth

2006 Dennis Pommier Petit Chablis-Chablis, France

Mushroom & leek cannelloni, parmesan foam, Manjimup black truffle

2007 Palacio de Fefinanes Albarino-Rias Baixas, Spain

Shredded confit duck, rice porridge, peanut & green chilli, crisp shallots

2007 Babo 'Toscana' Sangiovese-Tuscany, Italy

Lamb neck pithivier, slow cooked brussel sprouts

2006 Chateau Mont-Redon 'Monredon' Cotes du Rhone- RhoneValley, France

Palate cleanser

Deep fried goats cheese, brioche, honey roasted blueberries

2005 Grande Maison 'Cuvee de Agnes'-Monbazillac, France

Layered La Bûche D'Affinois cheesecake, rhubarb tart, red currants

2004 Niepoort 'LBV'-Douro, Portugal

Petit fours

Prestige menu \$135 per person
\$195 per person with matching wines
Minimum 2 people