



Menu Prestige

Amusé bouche

Scallop cheviche, avocado & cucumber salad, mango dressing
NV Duc de Foix Brut Nature-Penedes, Spain

Butter roasted marron tail, crème fraîche ice, cognac gelée,
marron bisque
2009 Pinelli 'Family Reserve' Verdelho-Swan Valley, WA

Caramalised onion and goats cheese tortellini, tomato water, Sicilian green
olives, baby basil
2007 Palacio de Fefinanes Albarino-Rias Baixas, Spain

Apple wood smoked duck breast, Poir William poached pear,
glacé ginger
2007 Babo 'Toscana' Sangiovese-Tuscany, Italy

Poached tenderloin of lamb, crumbed sweetbreads, braised lamb shank filo
pie, aubergine & almond puree
2004 Baltasar Garnacha-Calatayud, Spain

Palate cleanser

Cheese course

2004 St.Stephan's Crown Tokaji Aszu '3 Puttonyos'-Budafok, Hungary

Pistachio nut baklava, saffron ice-cream, rose fairy floss
2008 Mario Giribaldi Moscato d'Asti-Piedmont, Italy

Petit fours

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

Vegetarian Menu Prestige available on request
Vegan and other dietary requirements one weeks notice