



## *Chef's Degustation Menu*

### *Snacks*

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#### ***Shark Bay Blue Swimmer Crab & Avocado Salad***

*Cucumber, Lemon Myrtle Consommé*

*Add: Oscietra Caviar, \$18<sup>+-</sup>*

*NV Belstar Prosecco Brut, Veneto IT*

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#### ***Skull Island Tiger Prawn***

*Prawn Bisque, Zucchini, Yarra Valley Smoked Caviar*

*2018 Terrazas de los Andes Reserva Chardonnay, Mendoza AR*

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*Optional: Add \$18<sup>++</sup>*

#### ***Western Australia Rock Lobster 'Laksa Noodles'***

*Capellini Pasta, Tomato Laksa, Trout Roe*

*2019 Zenato Pinot Grigio delle Venezie IGT, Veneto IT*

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#### ***Fillet of Augusta Hāpuku***

*Fricasse of Spring Vegetables, Smoked Mussel Butter*

*2018 Maison Louis Latour Bourgogne Chardonnay, Burgundy FR*

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*Optional: Add \$18<sup>++</sup>*

#### ***Pan Fried Foie Gras***

*Stonefruit and Gingerbread*

*2018 Misha's "Impromptu" Pinot Noir, Central Otago NZ*

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#### ***Mandarin & Ginger Granita***

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#### ***Bass Strait Pasture Fed Tenderloin***

*Upgrade: Rangers Valley Wagyu Striploin [Add: \$16<sup>++</sup>]*

*Jerusalem Artichoke Puree, Hazelnut and Spring Asparagus*

*(served medium)*

*2018 Terrazas de los Andes Reserva Malbec, Mendoza AR*

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#### ***Mango & Kalamansi***

*Mango Mousse, Kalamansi & Elderflower Granita, Orange Flourless Cake*

*2018 Angerhof Tschida Auslese, Burgenland, AT*

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*Optional: Add \$18<sup>++</sup>*

#### ***Artisan Cheese Plate***

*Fruit & Nuts, Housemade Crisp Bread*

*Menu and Wine Vintage subject to change*

*\$118<sup>++</sup> per person. Additional \$98<sup>++</sup> per person for wine pairing option*