

AQUITAINE

Degustation Menu - \$95pp

Wine matched \$120pp

Menu available with minimum of 2 people and the entire table must participate

Starter *GFO / DFO*

Sourdough Baguette

Whipped burnt butter, garlic crumb and confit garlic

Amuse bouche

Oyster

Champagne and dill foam.

Course #1

Seared Clear Water Scallops *GF*

Sautéed endive, curried cauliflower puree, tea-soaked raisins

Course #2

5+ Wagyu steak tartare *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche

Palate cleanser

Sorbet

Course #3

Smoked Brisbane Valley Quail *GF / DFO*

Beetroot foam, goat's yoghurt, candied, beetroots, hazel nut dukkha

Course #4

Sous Vide White Pyrenees Lamb Eye of Loin *GF / DFO*

Fennel and kohlrabi remoulade, pea puree, snow pea roots, cumin spiced jus

Course #5

Dark Chocolate Delice *DFO*

Pickled and fresh strawberries, fresh tarragon, coffee and macadamia crumb

Public Holidays 15% surcharge applies | Amex 1.5% surcharge

GF = Gluten Free DF = Dairy Free V = Vegetarian GFO = Optional Gluten Free DFO = Optional Dairy Free