

AQUITAIN

Dinner Set Menu - \$79pp

Wine matched \$110pp

**available for tables of 2-12 guests
Entire table participation required - Last orders by 8pm*

Sourdough *GFO / DFO*

fermented honey butter | garlic crumb

Veal Terrine *GFO*

*black grape | burnt leek | duxelles fermenté
wood ear | spiced macadamia*

Gnocchi

vichyssoise | boudin noir | mimolette

Coominya Quail *GFO*

carrot purée | radicchio | smoked onion | red currant glaze

Sweet Potato Mille-Feuille *GFO*

*sweet potato espuma | chocolate soil | honey & carraway ice-cream
or*

Woombye Truffle Brie *GFO*

seeded lavosh | black grape | relish

**Please note a minimum of 72hrs notice is required to arrange any special
dietaries or changes.*

Public Holidays 15% surcharge applies

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