



Degustation Menu

Spring, 2010

Chef de Cuisine Johnny Triscari

Amuse-bouche



Cauliflower Bavarian with seared scallops and Avruga caviar, roasted pear and spring onion salad



Kangaroo Island marron with pan fried potato terrine, crispy duck skin salad and jus gras



Intermezzo



Crisp skin duck breast and Sichuan leg sausage, pickled melon sauté kalian and toasted rice



Salt bush lamb porterhouse with roasted breast, eggplant caviar and goats milk beignet



Assiette of Belgian chocolate – chef selection of three chocolate delicacies



Coffee & handmade petit fours



updated August 23, 2010

8 courses \$125.00pp

Chef Selection of 2 Entrées, 2 Main Courses and 1 Dessert
Includes: amuse-bouche, intermezzo, coffee and petit fours

Add the wine flight; each course is matched with wine \$ 75.00

Prices are GST inclusive
(A service charge will apply to payments made by credit card)