



Degustation Menu

Summer 2011

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



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)

Chef de Cuisine Johnny Triscari

RESTAURANT OF THE YEAR 1998, BEST FINE DINING & CHEF OF THE YEAR 1998, WINE LIST STATE WINNER 1996, 1998 & 1999; HALL OF FAME 2001;
WINNER AWARD FOR EXCELLENCE FINE DINING 2002, LIFE TIME ACHIEVER AWARD 2003, WEDDING CATERER 2006 CHEF OF THE YEAR 2009
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