



TASTING MENU

1st course

Deshelled spicy prawn, lemon, chilli, garlic, caviar & ciabatta

2nd course

Spiced lemon butter grilled fish skewer, cauliflower rice, spinach emulsion, tempura crumb

3rd course

Seared beef fillet, raisin jus, charred confit onion purée, honey glazed carrot, broccolini

4th course

Rosemary grilled venison, creamed barley, beetroot, baby marrow, port wine jus

5th course

Vanilla bean baked yoghurt, caramelised white chocolate, cocoa soil, mango sorbet, fresh seasonal fruit