

the menu

CHEF
Jason

12 Course Degustation

Lobster sliders (DF)

Natural Sydney local oysters (DF, GF)

Goats cheese pannacotta, saffron candied apples (V)

Roast veg, smoked paprika, haloumi frittata, chipotle mayo (GF, DF)

Grade 9 wagyu, black garlic, smoked blackberry (GF, DF)

Lemon choux pastry, roquefort mousse, fig (V)

Duck breast, celeriac remoulade, cherry (DF)

Beetroot & juniper cured Atlantic salmon, thyme ricotta, salmon wafer (GF)

Seared scallops, sturgeon caviar, white bean ginger puree, coral wafer (GF)

Smoked Quail breast, potato fondant, berry gel

Honeycomb & Milk chocolate bites, Callebaut chocolates, Wild Turkey chocolate truffles (V, GF)

Moroccan orange almond cake, cardamon gel (VEG, GF)

Paired French Wines:

Champagne Remy Massin Cuvee Prestige

Chardonnay Domaine Frédéric Magnien - Coeur de Pierre 2015 - Côtes de Nuits Villages
(Burgundy)

Sauvignon blanc Domaine Pascal Balland Sancerre 2018 (Loire Valley)

Pinot Noir Les Lambots 2018, Pommard (Burgundy)

Cabernet blend Château Larmande 2014, Grand Cru from Saint-Emilion (Bordeaux)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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love food experiences