

your menu

CHEF
Edson

Canapes:

Toasted almonds, rose jam, baked beetroot, goats cheese,
freeze-dried rose GF, V

Peach, tuna tatami, kombu, tart shell, lily confit DF, GF

Full Course Meal:

Yellowtail sashimi, vanilla jelly, Mayer lemon powder DF, GF
VEG = beetroot

Smoked & crispy duck breast, sake, mandarin, lime leaves DF, GF
VEG = poached eggplant

Fish of the Day, coconut & verjus beurre Blanc, watercress salad GF,
DF, VEG = cured tofu

NSW Grass Fed Eye Fillet, Wagyu ponzu, Murray River salt flakes,
parsnip purée, fennel, porcini dust DF, GF
VEG = grilled King brown mushroom

Fresh cheese cake segment, lemon zest, Bergamote crisp V

Wines:

Cave de Lugny Cremant Blanc de Blancs
Honeycomb Chardonnay
Vasse Felix Classic Dry Rose
Ninth Island Pinot Noir

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



CHEFIN

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