



WESTERN AUSTRALIA V SOUTH AUSTRALIA

## MENU

### AMUSE BOUCHE

Asparagus and pea foam, crispy bread, Parmesan cream,  
fresh garden sprouts

PAIRED WITH SAUVIGNON BLANC

### FIRST COURSE

Steamed toothfish accompanied by fragrant Japanese rice,  
a silky bonito butter sauce and a touch of chilli

PAIRED WITH CHARDONNAY

### SECOND COURSE

Duck à l'orange

PAIRED WITH PINOT NOIR

### THIRD COURSE

A duo of pork preparations: roasted pork belly and slow cooked pork cheek,  
sweet corn purée, pickled Brussels sprouts and apple cider jus

PAIRED WITH GRENACHE

### FOURTH COURSE

A Latin-inspired final - "Tres Leches" - vanilla sponge soaked in three milks

ACCOMPANIED BY TEA & COFFEE



**LF** LACTOSE FRIENDLY   **GF** GLUTEN FRIENDLY   **V** VEGETARIAN   **VG** VEGAN

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please ensure you review the known allergen list [here](#) and notify us if you have an allergy to any of these ingredients.