



# Four Course Degustation

ONE HUNDRED & NINE DOLLARS

WITH PAIRED WINES ONE HUNDRED & FIFTY NINE DOLLARS

WITH GLASS OF DOM PÉRIGNON TWO HUNDRED & TWENTY NINE DOLLARS

## Beetroot

TEXTURES OF BEETROOT

GOATS CURD, CRISPY AMARANTH

SPICED BEETROOT VINEGAR (V)

## Risotto

SERVED AL DENTE

ROCKET & BASIL PESTO

18 MONTH SAN DANIELE PROSCIUTTO, CRESCENZA (GF)

## Kingfish

GRILLED CORN, SOUR CREAM

QUINOA & LIME (GF)

Cleanseas Hiramasa Yellow Tail Kingfish  
Eyre Peninsula, South Australia

## Apple

SEASONAL APPLE

MASCARPONE, CARAMEL & YUZU (GF)(CN)

## Petit Fours by Bacchus

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

OUR FOUR COURSE DEGUSTATION MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE