



Degustation Menu

\$75 per guest (based on a minimum of 10 guests)

What is a Degustation Menu?

Degustation is the careful, appreciative tasting of various foods, focusing on the senses, high culinary art and good company.

Degustation is more likely to involve sampling small portions of all of a Chef's Signature Dishes in one sitting.
(Wikipedia)

Chili, Ginger, Caramelised Pork & Shrimp Eggnets

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Dill Cured Tasmanian Salmon, Kervella Goats Curd, Beetroot

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Pumpkin Soup Spheres, Forest Mushroom & Tomato Broth

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Seared Shark Bay Scallop, Textures of Cauliflower

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Sous Vide Lamb Loin, Minted Pea Purée, Sweet Potato, Port Wine Jus

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Raspberry Sorbet, Basil Kiwi

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Deconstructed Lemon Coconut Meringue