



Innovations catering
... Indulge

Degustation Menu

(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)

OPTION 1 (7 Course Menu) - **\$75 per guest**

Chili, Ginger, Caramelised Pork & Shrimp Eggnets

-

Dill Cured Tasmanian Salmon, Kervella Goats Curd, Beetroot

-

Pumpkin Soup Spheres, Forest Mushroom & Tomato Broth

-

Seared Shark Bay Scallop, Textures of Cauliflower

-

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

-

Raspberry Sorbet, Basil Kiwi

-

Deconstructed Lemon Coconut Meringue Pie

OPTION 2 (6 Course Menu) – **\$65 per guest**

Scanner Crab set in Cucumber Jelly with Sour Cream, Salmon Caviar and Pepper Wafer

-

'Pea and Ham Soup'

Liquid Minted Pea Soup Spheres with Ham Hock Broth

-

Tasmanian Salmon and Scallop Boudin, Smoked Creamed Potato, Squid Ink Sauce and Tapioca Cracker

-

Crisp Skin Duck Confit, Sticky Rice, Bok Choy, and Mandarin

-

Coconut Mango and Passion Fizz Spider

-

Chocolate Marquis, Raspberry Jelly and Burnt Orange Cream