

Suzie's Tasting Menu

House-smoked Burrata cheese

Served with mild salami, cherry tomatoes, grilled asparagus

Saint Claire Pinot Gris, Martinborough, New Zealand

Pan-fried Octopus

Served with roasted capsicum, crispy prosciutto, tomato beurre blanc

Haha sauvignon blanc, New Zealand

Confit Petuna Ocean Trout

Smoked Seafood Broth, New Zealand Black Mussels, Heirloom Carrots

Georges Deuboeuf Sauvignon Blanc, Loire Valley, France

Roasted Duck breast

Served with beetroot puree, duck croquette, fennel 'n' orange salad

Yalumba Patchwork Shiraz, Barossa Valley, South Australia

Beef Cheek Bourguignon

Served with mustard mash potato, puffed quinoa, crispy shallot, cherry tomatoes

Georges Deuboeuf Beaujolais, France

Sticky Date Pudding

Served with butterscotch sauce, fresh berries, vanilla ice cream

Chateau du Pavillion St. Croix du Mont, Bordeaux, France

6 courses tasting menu 88/pp

With matching wines 124/pp

Tasting menu available for the whole table only