

Suzie's 2018 Summer Tasting Menu

House-cured Salmon

Served with cucumber, yuzu gel, puff squid ink rice
Saint Claire Pinot Gris, Martinborough, New Zealand

Shredded pastry wrapped King Prawn

Served with Suzie's sweet 'n' sour sauce, potato croquette
Haha sauvignon blanc, new zealand

Pan Roasted Cove-Bay Barramundi

Served with diamond clams, summer pickles, artichoke, celery broth
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

Chocolate Garden

Crusted nuts, Rosé Gel, Dark Chocolate Mousse
Chateau du Pavillion St. Croix du Mont, Bordeaux, France

6 Course Tasting Menu \$88/person

With Matching Wines \$124/person