

## amuse bouche

karaage chicken

## first course

seared tuna w sesame, poppy seed, lime jelly & wasabi aioli

rare beef, chilli, wild mushroom broth & crisp enoki

pumpkin & three cheese ravioli w walnut, sage & saffron cream

## second course

sticky pork w cashew butter & choy sum

chargrilled kangaroo w kumera mousse, macadamia, red wine & cranberry

quail, buckwheat, wild rice, cranberry, almond & pomegranate

## third course

cherry cola brisket w garlic potato, tomato & bourbon jus

pan fried snapper w smoked potato, parsnip, garlic & jalapeno aioli

smoked duck breast w fig, goats cheese, raspberry & kholrabi

## fourth course

lemon meringue tart w gin & tonic sorbet & burnt lime

white chocolate brulee w balsamic ice cream & poached strawberry

cinnamon panna cotta w nutella & peanut butter fudge

\$79 per head

three course \$65

four course wine match    \$38 half glass    \$55 full glass

## a little extra

### to start

freshly shucked merimbula  
oysters

natural  
\$3.5 each

béchamel, spinach &  
parmesan  
\$4 each

## extra fourth course

cheese plate  
oak smoked cheddar -eng  
buffalo milk blue -vic  
cremeaux d'argental -arg

