



Our tasting menu is designed for you to experience a range of dishes & wines. We feel this is the ultimate Pinocchio dining experience. These dishes & wine matches are of a smaller size so you can experience the wider range of flavours that we have to offer. This menu is designed for the whole table to experience. We hope you enjoy. Please let us know of any dietary requirements.

SAMPLE MENU

Tasting menu - Trust the chef

5 courses - \$130 or \$160 w wine pairings per person

7 courses - \$170 or \$205 w wine pairings per person

Amuse Bouche

Freshly shucked oyster w shallot & chardonnay vinaigrette

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Beef carpaccio. black truffle. cherry. tomato, Parmigiano Reggiano, nut praline

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Yellow fin tuna, crisp apple, ponzu dressing, radish, crispy shallots, sesames, baby herbs

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Twice cooked lamb shoulder, citrus & herb Israeli couscous, tomatoes, goats cheese crumb

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Confit duck leg, parsnip purée, cherry, orange jus, cress -signature main-

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Palate cleanser - Mango sorbet, raspberry dust

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Medium rare beef fillet, bacon croquettes, watercress, pumpkin, truffle, mushroom

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Chefs selection of cheeses w accompaniment's

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Dark chocolate & salted caramel tart, Chantilly cream, vanilla bean ice cream

Please note that we only accept one bill per table for 8 people or more.

FOOD BY PAUL ANSELL