



*Bookings for Degustation Menu
are required 24 hours in advance*

DEGUSTATION MENU

Amuse bouche

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Beetroot Cured Salmon

lime chantilly, pickled vegetables, finger lime, baguette
Pairing with Divici Organic Prosecco

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Local Coral Trout tartare

With avocado, mango coulis, seaweed tuile, puff pastry
Pairing with Monte Tondo 'Mito' Garganega

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Scallops & Pork Belly

seared scallops & braised master stock pork belly,
braised pineapple, candied ginger jam
Pairing with Château des Tours Brouilly Gamay

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QLD Saltwater Barramundi

coconut pilaf, mild Thai red curry sauce,
nam jim salad, braised pineapple, tapioca
Pairing with La Crema Chardonnay

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Cape Grim Eye Fillet

truffle mash, broccolini, prosciutto, garlic spinach, jus
Pairing with Yangarra Shiraz

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Petit four

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Paris - Palm Cove

Choux, macadamia praline
Pairing with Coeur d'Or or Spiced Rum

*\$139 per person
\$75 per person wine pairing by In-House Sommelier*