



# d e g u s t a t i o n

seven courses: 95 per person  
with three glass wine flight 122 per person

rabbit rillettes, kipflers, english cream dressing, radish, watercress  
*NV Chandon brut 120ml*

cured ocean trout, octopus escabeche, labneh,  
wasabi avocado, white anchovy and micro herbs

haloumi, carpaccio of beetroot, basil pesto,  
yellow bean and chickpea salad  
*Clyde Park 2010 Pinot Gris 150ml*

crisp pork belly, wonton prawn, thai relish,  
pickled daikon, pumkin and herbs

tempura soft shell crab, caramelised coconut,  
banana blossom, pomelo salad and coconut dressing  
*Clyde Park 2008 Shiraz 150ml*

twice baked cheese and zucchini soufflé with a blue  
cheese, spinach and mascarpone cream

the chef's plate: six luscious desserts to share

vittoria caffe or leaf tea

