

# Our Degustations ...

## ' The Essential '

### **Chef's amuse-bouche**

*Glass of Paul Louis cremant. Loire, France*

### **Appetiser**

Brik pastry parcel, spinach, Persian feta, beetroot, honey caviar

Lamb carpaccio, pecorino & ricotta mousse, hazelnut

### **Entrée**

Baked root vegetables, pumpkin, beetroot, parsnip, mushroom, sage

Slow cooked beef cheeks braised in sherry, parsnip purée, gremolata

### **Sorbet**

### **Main**

Tasmanian salmon, almond crust, roasted cauliflower & spinach salad, hummus, raisin

Slow cooked pork belly & fillet, potato, apple, jus

House made ricotta & roquette gnocchi, capsicum cream, baked parmesan, pine nuts

### **Dessert**

Broome mango bavarois, coconut chia, mango & basil sorbet

Hazelnut rocher, truffles, hazelnut mousse, nut ice-cream, strawberry

Premium ice cream, cacao nib praline

**\$85pp**