

Glass of French Sparkling

Appetiser

Lamb carpaccio, caper & olive salsa, crisp white anchovy

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Pecorino & ricotta raviolo, charred asparagus, black truffle butter

Entree

Slow cooked beef cheeks braised in Pedro Ximenez, parsnip puree, gremolata

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Glazed baby carrot, roasted beetroot, broad bean, Persian feta

Main

Slow cooked pork belly, calvados apple, cauliflower puree

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Tasmanian salmon, fennel, grapefruit, asparagus, pomegranate, champagne vinaigrette

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House made pumpkin tortellini, hazelnut, herbed ricotta

Dessert

Broome mango bavarois, coconut chia, mango-basil sorbet

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Premium ice cream, cacao nib praline

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

\$80pp