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# **Degustation 2024**

6pm Tuesday June 4th & 11th Wednesday June 5th & 12th

\$55.00 pp with Wine or Beer Matching \$80.00 pp

Entrée 1

Scallop mousse, cauliflower puree, squid ink sauce

## ENTRÉE 2

Gnocchi with rosemary, parmesan, truffle mushroom sauce

## CLEANSER

Beetroot sorbet with basil crisp

#### MAIN

Sous vide beef with blue cheese, broccoli, smoked pommes anna

#### DESSERT

Pear and caramelised white chocolate galette

## Petite Fours

Macarons and Chocolate Truffles

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