



Seven Course Degustation Menu

\$100 Per Person

Shark Bay Scampi, Geraldton Kingfish ceviche, apple, pomegranate, cucumber, charcoal cream.

Tasmanian Salmon, fennel, elderflower, celery sorbet.

Linley valley pork belly, apple & miso.

Duck confit, aromatic mushroom broth, celeriac baked in meringue of saltbush & native pepper berries, mushroom powder, crispy shallots, Maitaise sauce.

Braised Mottainai lamb shoulder, honey roasted parsnips & carrots, jerusalem artichoke puree, smoked potato espuma.

Ginger & Almond cake, marshmallow ice cream, sandalwood nut praline, hibiscus gel.

Wanneroo strawberries, lemon mousse, rosemary & almond crumb.

\$60 Wine Pairing Available

\$5 a person for bottomless Sparkling/Still Water