



## DÉGUSTATION

**Red Hill Cheese Somers Soft goats' cheese**

Mossy Willow beans, tomatoes, red quinoa

**confit king salmon**

mussel broth, apple, parsley emulsion, radish

**chef's selection**

something special, selected by the chef on the day

**roasted hapuka**

heritage cauliflower, macadamia nuts, native thyme

**whole roasted Tasmanian quail**

plum marmalade, peppered pancetta, black pearl barley

**aged breast of Great Ocean Road duck**

baby beetroot, almonds, blueberries

**O'Connor grass fed Gippsland beef fillet**

charred lettuce, green garlic, baby leek

**Michel Cluizel chocolate**

salted caramel, macadamia, chocolate tart, quandong ice-cream

**tea / coffee**

choose from a selection of teas and coffee

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CHEF: ADAM SANDERSON  
HOST: GRAHAM KINSEY

8 Courses 155 - 5 Courses 125

*Matched with wines (100ml each) an additional: 8 Courses 98 - 5 Courses 78*

*Vegetarian & pescatarian options available.  
10% surcharge applies on Sundays & public holidays*