

Entree

Bluefin Tuna Carpaccio
Green pea and ginger dressing

or

Honey glazed beef brisket,
truffle potato puree,
roast quince

Main

Confit Duck and vegetable pie
Wood fired celeriac cream

or

Barramundi tagliatelle,
creamy crayfish bisque
soft herbs

To finish

18-month Charles Arnaud Comte
sesame lavosh &
traditional accompaniments

or

Butter scotch pudding &
biscoff ice cream