

Hunters Quarter

Degustation Menu

5 Course \$160

1st Course

Yellowfin Tuna, Pickled Kohlrabi, Compressed Cucumber, Macadamia, Smoked Olive Oil, Wasabi

2nd Course

Giddy Bidy Goats Curd, Heirloom Tomatoes, Smoked Cannellini Bean, Pickled Zucchini, Olives, Sourdough

3rd Course

Five Spiced Cured Duck Breast, Burnt Honey Shoyu, Confit Fennel, Davidson Plum, Crisp Buckwheat

4th Course

Market Fish, Shaved Butternut Pumpkin, White Soy Beurre Noisette, Finger Lime, Fried Sage, Pinenut

or

*Seared Wagyu Tri-Tip, Smoked Onion Soubise, Crisp Garlic Bread, Broccolini, Mustard Oil **Supplement \$10***

5th Course

Dark Chocolate Crèmeux, Crimson Raisins, Crème Fraiche Ice Cream, Caramelised Milk, Citrus Oil

or

Whipped Vanilla Mascarpone Eton Mess, Wild Strawberry, Toasted Lemon Meringue Sorbet