

TASTING

5 course tasting menu

\$170 per person

Minimum 10 people

Danny's sourdough & cultured butter for the table

Snack

Crisp fried zucchini flower, goat's curd, marjoram, romesco (VEG)(GFO)

Appetiser

Moreton Bay Bug Tail, soubise, shaved brussel sprouts, bacon (GF)(DFO)

Add Oscietra caviar (+\$30pp)

Entrée

Duck tortellini, pumpkin purée, hazelnuts & parmesan

Main

9+ Wagyu beef rump cap, sweet onion puree, sunchoke crisps
& chimichurri (GF)(DFO)

Dessert

Chocolate Basque cheesecake, whipped butterscotch, caramelised banana (GF)

Please note prices are exclusive of GST.