

Degustation station house

August 12, for 16 pax

Dietary restrictions to be advised

artichoke bisque, shaved truffle, croque monsieur

tiger prawn in brik pastry, coriander salsa

pressed lamb neck fillet, piccalilli green bean

cured duck breast, kohlrabi gratin

wildshot venison with beetroot tabouli

salad of seeds, weeds and swedes

4 week dry aged beef, warm brussels sprouts, marrow bone jus

Organic apple cider granita

Vanilla pannacotta, spiced autumn fruits compote

\$165 per head, based on 10 people, including chef to serve, clear and clean

Waiting staff available at \$51.50 per hour, minimum 4 hours

#seasonally varied and shaped for dietary needs