

**Finale Encore
Autumn Degustation
Friday 27th May
By popular demand**

Amuse Bouche

*Autumn vegetable and caraway broth
Thyme biscuit*

1st course

*Rilette of Atlantic salmon with a herb jelly
and
lemon spiced vegetables*

2nd Course

*Blue swimmer crab and horseradish tart
with white wine shallots and parsip crème*

3rd course

*Confit of duck mary land with a pear and
anise tarte tatin, butterbean puree and rasp-
berry jus*

4th course

*Roast fillet of veal with pomme fondant
and a wild mushroom relish, port jus*

Dessert

*Espresso crème brulee with a chocolate and
frangelico ice cream and hazelnut sable*

**\$69 per person (no discount offers apply)
\$20 per head 4 tasting glasses of matched wines
BYO wine \$4.95 per person**

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Finale Encore
Best of Food and Plonk Degustation
Friday 10th june

Amuse bouche

Duck consommé
Duck and spring onion pastilla

1st course

*Beetroot sugar cured ocean trout with a crab
and parmesan beignet and an orange dressing*

2nd course

*Smoked salmon and cod fisherman's pie
with a dill veloute and confit tomatoes*

3rd course

*Braised duck and oyster mushroom pithivier,
pea puree and a cassis jus*

4th course

*Fillet of beef topped with duck liver pate, oven
roasted
winter vegetables and a cognac and pepper-
corn sauce*

Dessert

Assiette of chocolate with winter berries

\$79 per person (no discount offers apply)
\$25 per head 5 tasting glasses of matched wines
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