



# *Degustation*

## **Amuse Bouche**

**Freshly shucked Sydney rock oysters**  
*(06' Pink Salt pinot/ chardonnay n.v. se Australia)*

**Smoked Duck Breast salad**  
**watercress, cucumber & pancetta,**  
**soy vinegar dressing**  
*(06 Pink Salt Semillon sauvignon blanc, hunter valley nsw)*

**Panfried Chicken & Shitake Mushroom roulade**  
**mushroom consume**  
*(07 Wild Oats pinot grigio, mudgee nsw)*

**Crispy skin Tasmanian Salmon**  
**eggplant caviar & sauce vierge**  
*(05 Scarborough chardonnay, hunter valley nsw)*

**Grain fed beef fillet, confit field mushroom**  
**pommé puree and red wine reduction**  
*(06 bunnamagoo estate, cabernet sav shiraz merlot, mudgee nsw)*

**Fromage du jour served with toasted fruit bread**

**Assiette de dessert**  
*(06 yering station botrytis pinot gris, vic)*

**DEGUSTATION \$80/head**  
**MATCHING WINES \$110/head**

**10% surcharge applies on Sundays and Public holidays**  
**Entertainment card is not accepted on degustation**

