



## Tasting Menu

### *Amuse bouche*

Townsville scallops, salmon + herb mousse, pickled radish, basil oil  
Piper-Heidsieck Champagne, Reims, FR

### *First entrée*

Torched miso glazed salmon, lemon thyme gel, dill sambal, pickled cucumber  
2017 Montalto 'Pennon Hill' Chardonnay, Mornington Peninsula, VIC

### *Second entrée*

Lamb loin, cranberry puree, beets, touched feta, blistered grapes  
2018 Riscasoli Chianti DOCG, Chianti, Italy

### *Main*

Duck confit, saffron + feta tortellini, puy lentils, savoy + Jamón sauce, kale oil  
2018 Yangarra Estate Vineyard 'Noir', Grenache, Mourvedre, Shiraz, McLaren Vale, SA

### *Dessert*

Molten chocolate lava cake, glazed pear, strawberry sorbet  
Valdespino 'El Candado' Pedro Ximenez Sherry

#### **Five Course Tasting Menu**

With French Champagne & matching wines- see your waiter

**\$80**

**\$125**