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Tasting Menu

Amuse Bouche

Townsville scallops, pumpkin kimchi, sweet pickled cucumbers, crispy taro
Piper-Heidsieck Champagne, Reims, FR

First Entrée

Townsville zucchini flowers, cauliflower + almond cream, chimichurri puffed lentils
2020, Inama Vin Soave Classico-Garganega, Soave, IT

Second Entrée

Duck breast, Pablo baby beets, blackberry jus, nasturtium
2017, Brunier 'Le Pigeoulet' Vin des Pays Vaucluse Grenache Syrah, TRhone Valley, FR

Main

Smoked lamb loin, couscous, minted labneh, Ras el hanout
2019, Two Hands 'Sexy Beast' Cabernet Sauvignon, McLaren Vale, SA

Dessert

Bush honey gelato, orange blossom cream, bee pollen chocolate wafer
2019 Josef Chromy Botrytis Riesling, Relbia TAS

Five Course Tasting Menu 85

With French Champagne & matching wines listed 125