

## degustation menu

a chef selection of seasonal produce from our local farmers  
& producers

## sample menu

### amuse bouche

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oyster, chardonnay dressing, roe

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wagyu bresaola, stracciatella, heirloom tomato, white truffle

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quail, celeriac, marsala

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market fish, squid, prawn, bisque sauce, basils  
potato and rosemary sourdough

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grass-fed sirloin, kohlrabi, bordelaise, saltbush

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palate cleanser

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cheesecake, raspberry, rose, toffee