

# DEGUSTATION

## First

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### Porcini & Celeriac Soup

shaved truffle & crostini *vegetarian* *gluten free*

120

## Second

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### Limoncello Cured Salmon

verjus dill gelée, crab ceviche, fennel

## Third

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### Confit Duck

buttercup & yuzu, braised savoy cabbage, schezuan glaze

## Fourth

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### Roasted Pork Belly

summer vegetables, crackling, pernod apple sauce *gluten free*

### Grilled Market Fish

crab croquette, enoki, macadamia, sweetcorn emulsion

### Black Angus Eye Fillet

prosciutto, toasted brioche, green pea, buffalo mozzarella

## Fifth

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### Calamansi Lime & Mascarpone Mousse

rhubarb sorbet, amaretti crumb

## Sixth

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### Fromi Brie De Meaux & Barry's Bay Sharp

green apple, pear paste, home made crostin