



## **SUMMER TASTING MENU**

Warm Baguette, **Bitton Turmeric and Black Pepper Olive Oil**  
**Caramelised Orange and Chilli Balsamic Dressing**

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Amuse Bouche

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Confit Duck Terrine  
Foie Gras, Cranberry Compote, Baguette

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Cone Bay Barramundi Fillet  
Capsicum, Baby Heirloom Tomato Ragout, Chorizo Oil, **Bitton Chilli Oil**

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Beef Eye Fillet  
Confit Potato, Creamed Mushrooms, Thyme, Broad Beans

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Eton Mess  
Strawberries, Soft Meringue, Crème Chantilly

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Petit Four

**\$80 PER PERSON, AVAILABLE FOR WHOLE TABLES ONLY**

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