

Hunters Quarter

Degustation Menu

5 Course

\$150.00

1st Course

Scallop Crudo, Smoked tomato Consommé, Nduja, Croutons, Basil

2nd Course

Jerusalem Artichoke Ravioli, Reggiano, Smoked Pecans, Swiss Chard, Malt Vinegar Beurre Noisette

3rd Course

Merriwa Pork Neck, Fioretto, Macerated Prunes, Honey Mustard Vinaigrette

4th Course

Market Fish, Piperade, Sevillano Olives, Kipfler Potato, Sauce Nage

*Filet De Boeuf, Lyonnaise Onions, Buttered Spinach, Paris Mash, Green Peppercorn Jus **Supplement \$20***

5th Course

Coconut Lamington, Seasonal Berries, Muscato Jelly, Whipped Panna Cotta

Chocolate Moelleux Cake, Blood Orange Gel, Hazelnut Praline, Caramelised Orange