

# Degustation

\$90 per guest – with wine to match add \$70 per guest  
V – vegetarian VA – vegetarian available C – coeliac

Glass of sparkling on arrival

Grilled Barramundi fillet topped with julienne of capsicum,  
shallots, coriander and ginger

Roasted spatchcock on kipfler and rocket salad  
finished with a porcini jus

Marinated lamb fillet on wilted baby spinach  
topped with caramelised onion relish

Char grilled beef fillet topped with prawn on braised green beans  
finished with cabernet jus

Chefs selection of mini desserts

Chefs selection of cheese for the table  
(1 Platter per table)

Coffee, tea and petit fours

Prices include delivery, staff up to 4 hours, crockery, cutlery and napery

relaxbespoit

Availability of all menu items is subject to seasonal change

We cater for a wide variety of dietary requirements, please let us know when you enquire

All food is prepared in premises which also process nuts – A travel surcharge will apply in some areas