



Degustation Sample Menu

\$130/\$200 with matching wines

This experience allows you to play the ultimate host and relax with your guests while our chef Andrew prepares and present a series of carefully constructed dishes.

With each course, Andrew will explain the source of local seasonal produce used; the delicate balance of flavours and any beverage pairings.

Your quotation includes

Fully Qualified Chef

Accredited R.S.F. staff

Artisan Foods

Cocktail Style Service Canapes

Special Dietary Requirement Catering

Personalised Menus

Dessert ~ Provided Cake Dressed Served Individually

Quality Napkins, Serving Wear & Accoutrements

Cleaning of Preparation Area

Waste Removal



Cauliflower, Allansford Vintage Cheddar, Apostle Whey Bay of Martyrs Blue, Shultz Organic Cream, Mascarpone, Istra Pancetta

Huon Valley Ocean Trout, Jasmine, Smoke, Chili, Garlic, Coriander, Lemongrass, Ginger, Peanut, Lime, Salmon Roe

Milawa Free Range Organic Chicken, Fennel, Leek, Tarragon, Clyde Park Reserve Chardonnay

Pineapple, Mint

Great Ocean Duck, ABecketts Creek Grass Fed Beef, Beac Prime Suffolk Lamb, Brussel Sprout, Otway Forrest Mushroom, Parsnip

G.O.R.G.E Chocolate, Banana, Macadamia, Caramel, Barbadillo Predro Ximenez