

FOUR-COURSE TASTING MENU

TORBAY ASPARAGUS
duck egg, pistachio, Geraldton wax

LINE-CAUGHT WILD FISH
prawn, bisque, fennel

LINLEY VALLEY PORK LOIN
golden beetroot, macadamia, mustard seeds

SANDALWOOD
packham pear, ivoire, biscuit

4 course \$140 per person

Sommelier's matched wines \$95 per person
Native non-alcoholic beverage pairing \$50 per person

Our commitment to supporting local and sustainable produce continues.
Our fish is sourced locally.
We happily accommodate all dietary requirements where ever possible.
Please speak with our Front of House team for any assistance.