

## 12 TASTING MENU

Potato – caviar  
Blue cheese – Cured Duck  
Lamb – shallot – pine nut  
Spanner crab – egg yolk  
Duck Croquette

Crumpet – Salmon

Scallop ceviche

Cauliflower - Chickpea

Glazed Lobster tail - Pumpkin- Zucchini

Barramundi – Kale – Caper

Duck – Beetroot

Lamb Saddle- Onion – Spinach

Coconut – Lime

Chocolate- Orange- Coffee

Or

Cheesecake- choux-Hazelnut- Burnt butter ice cream

\$210

Matching wine \$95

Q U O I

BY JOSHUA MASON

## 8 course TASTING MENU

Potato – caviar  
Blue cheese – Cured Duck  
Lamb – shallot – pine nut  
Spanner crab – egg yolk  
Duck Croquette

Crumpet - Salmon

Scallop ceviche

Cauliflower - Chickpea

Barramundi – Kale – Caper

Lamb Saddle- Onion – Spinach

Coconut – Lime

Chocolate- Orange- Coffee

Or

Cheesecake- Choux-Hazelnut- Burnt butter ice cream

\$165

Matching wine \$75

Q U O I

BY JOSHUA MASON