

7 COURSE DEGUSTATION MENU

MIXED PAIRING

Seared Scallops with XO Sauce, Capelin Roe,
Couscous and Quinoa Grains with Sesame Dressing

 **Belvedere**

The vodka's mildly weighty palate is balanced with low-key sweetness, which leads to a well-integrated, grassy and ultimately clean finish.

Roasted Tomato Soup

Handmade Blue Swimmer Crabcake with
Garlic Aioli


Classic Seafood Bouillabaisse
(Prawn, Barramundi, Blue Mussels, and Clams in Seafood Broth)

 **The Botanist**

The Botanist, small-batch, artisanal Islay gin using nine of the classic gin aromatics – orris root, cassia bark, coriander seed.

Risotto served with Honey & Salsiccia di Pollo

Sauteed Garganelli with Beef and Mushroom Ragu alla Bolognese

 **Starward Solera**

Solera is fully matured in carefully selected Apera casks, an Australian fortified wine that's similar to Sherry. Made using the traditional solera process means there is a drop of our very first whisky in every bottle.

Passionfruit Craquelin Choux, Chocolate Berries Tart, Crème Brûlée, Citrusy Macaroon

 **Bottega Moscato**

One of the characteristics of this wine is then the unmistakable hint of roses, which evokes the image of the petals depicted on the label

Artisanal Pralines



7 COURSE DEGUSTATION MENU (VEGETARIAN) MIXED PAIRING

Korean Soy Glazed Tempeh, Couscous and
Quinoa Grains with Sesame Dressing

 **Belvedere**

The vodka's mildly weighty palate is balanced with low-key sweetness, which leads to a well-integrated, grassy and ultimately clean finish.

Roasted Tomato Soup

Handmade Potato Bombas with
Garlic Aioli

Gluten-Free Chickpea Tofu Croquette paired with Siracha Mayo,
Corn Velouté and Pickled Cabbage

 **The Botanist**

The Botanist, small-batch, artisanal Islay gin using nine of the classic gin aromatics – orris root, cassia bark, coriander seed.

Risotto served with Semi-Dried Tomatoes, Mushrooms and Basil

Sauteed Garganelli with Impossible Meat and Mushroom Ragu alla Bolognese

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Passionfruit Craquelin Choux, Chocolate Berries Tart, Crème Brûlée, Citrusy Macaroon

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Artisanal Pralines

