

L' Art de la Table

3 Course Menu \$85.50per person-includes a glass of wine

Leeks and black truffle velouté Confit leeks, black truffle, potato, olive bread roll

Stout braised wagyu beef short ribs
48 hours slow cooked beef ribs, creamy polenta, charred kale, caramelised baby carrots, shiraz jus

Îles flottante

Whipped passion fruit aereo, lime infused strawberry confiture, vanilla meringue crisp, caramelised milk chocolate croustillant, Tahitian vanilla crème Anglaise

