

SOMMdegustation

1st Course

**Home Cured & Smoked Tasmanian Trout on Buckwheat Blini
with Sour Cream, Pickled Cucumber & Trout Roe**

2nd Course

**Gamberi Rossi with Linguini,
Raw Shredded White Asparagus & Yellow Wine Bisque**

Or

**Half Boston Lobster with Girolle, Snap Pea & Watercress
in a Dry Sherry Beurre Blanc
Supplement \$188**

Main Course

**Yellow Chicken with Green Asparagus, Grenaille Ratte Potato,
Tarragon Sabayon, Pickled Onion & Chicken Jus**

Or

**Garlic, Thyme & Rosemary Oven Roasted Lamb Rack
with Extra Virgin Olive Oil, Seasonal Green Vegetables & Panisse
Supplement \$198**

Dessert

**Chiboust Cream, Almond Frangipane & Strawberry Tart
with Hibiscus & Strawberry Sorbet**

Or

Sicilian Pistachio Cream Cheesecake with Raspberry Sorbet

Or

XL 'Rocky's' Matcha Tiramisu & Ice Cream
To be ordered for two, we do not judge if you finish
but you can take the bowl home
Supplement \$328
Limited Availability per day

4 - Course Menu at \$918 per person

Classic Wine Pairing 3XGlass (125ml per wine)
Add \$600 per person

SOMM Sake Pairing 3XGlass (90ml per wine)
Add \$600 per person