

20 APRIL 2017  
VIP MENU

MINOR  
AWARDS OF EXCELLENCE  
YEAR 2016

Amuse

Chilled spiced gazpacho / crisp salmon skin wafer



Cured petaluma ocean trout with a citrus quinoa salad  
Lemon marmalade, alba honey, wild flowers



Roasted pumpkin soup with crayfish, wakame and shiso cream



Cranberry ice with red berries and lychee



Pan seared breast of duck with soy and ginger  
Braised duck leg spring rolls, sweet potatoes  
Leaves of Brussel sprouts and green asparagus



Saffron poached packham pear, spiced mascarpone cream  
Pistachio biscotti and cinnamon ice cream