

# La Degustation ...

## - Le Gourmet -

### Chef's amuse-bouche

#### Chair de perle

Broome pearl meat ceviche, champagne, tarragon, micro herbs  
*NV Paul Louis Cremant. Loire, France*

#### Tartare de saumon

Tasmanian salmon gravlax tartare, pickled cucumber, crispy capers, radish, herbs, croutons  
*2015 Domaine Ventenac Cuvée de Carole Chardonnay. Languedoc-Rousillon, France*

#### Crevettes à la sauce verte

Exmouth tiger prawns, sauce verte, pomegranate, fresh herbs  
*2016 Vinoque Fiano e Greco. Yarra Valley, Victoria*

### Sorbet

#### Canard à l'orange

Maryland duck breast, orange segments, pumpkin puree, asparagus, potatoes, almonds, orange jus  
*2017 Rockliffe 'Third Reef' Pinot Noir. Great Southern, Western Australia*

#### Joues de bœuf au xérès

Kimberley beef cheeks slow cooked in sherry, potato, crispy onions  
*2015 Howard Park 'Miamup' Cabernet Sauvignon. Margaret River, Western Australia*

#### Fromage

Cheese  
*2016 Kilikanoon 'Killerman's Run' Shiraz. Clare Valley, South Australia*

#### Poire Belle-Hélène

Pear, poached in spicy orange syrup, walnut ice-cream, chocolate sauce  
*2015 d'Arenberg The Noble Prankster. McLaren Vale, South Australia*

**\$135pp**

*\$195pp with matching wines*