

# Experience #3

\$72

RESTAURANT  
DAN ARNOLD

Amuse-bouches

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Torched Kingfish, ponzu, cucumber, radish

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Black onyx flap, new season eggplant, parsley, potato “Lorette”

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Cheese option: Selection of French cheeses from our trolley

*One cheese \$7, two cheeses \$12, three cheeses \$17*

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Blueberry clafoutis, Shaw River buffalo yogurt sorbet,  
white chocolate, lemon myrtle

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*Matched wine: \$38pp*

# Experience #5

\$98

Amuse-bouches

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Asparagus, quinoa, beurre noisette sabayon, kalamansi

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Shark Bay scampi, pearl barley risotto, native finger lime, peas

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Goldband snapper, hazelnut viennoise, broad bean, green almond

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Charcoal duck breast, confit leg, pumpkin, young leek, black garlic

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Cheese option: Selection of French cheeses from our trolley

*One cheese \$7, two cheeses \$12, three cheeses \$17*

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Citrus crème brulée, chocolate dacquoise, mandarin *Aperol* sorbet

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*Matched wine: \$65pp*

