

subo

FIVE COURSE MENU

2nd Winter Menu 2017

SASHIMI OF WILD CAUGHT SNAPPER

smoked oyster cream, white fungus & tarragon

ROASTED BYRON BAY BERKSHIRE PORK BELLY

ramen stock, soy marinated egg & fresh bamboo shoots

DUCK BREAST FROM YOUNG

prune, celeriac & witlof

NATIVE FRUIT SALAD GRANITA

lemon myrtle & buttermilk sorbet

VANILLA AND MILK PANNACOTTA

chocolate and cocoa nib crumble, beetroot & Tasmanian black truffle

\$90 per person

Dietary requirements can be accommodated given prior notice

'Best accompanying' wine from our list served on request

Additional cheese course: \$18 per serve