

# ELEGANT APPROACH

**7 COURSE TASTING MENU**  
**\$135 PER PERSON \$675 MINIMUM**

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## FIRST COURSE

### **Silky Asparagus Broth**

Asparagus Tips | Cream | Pancetta | Tarragon Oil

## SECOND COURSE

### **The Artisan Salad**

Local Greens | Garden Herbs | Goat Cheese | Thick Cut Bacon | Maple Dijon Vinaigrette

## THIRD COURSE

### **Sautéed Prawns**

Tomatoes | Roasted Garlic | Basil | Beurre Blanc

## FOURTH COURSE

### **Cane Syrup Brined Pork Tenderloin**

Locally Source Pork Tenderloin | Peach Gastrique | Crackling Crumble | Collards

## FIFTH COURSE

### **Raspberry Sorbet**

## SIXTH COURSE

### **Aged Tenderloin of Beef**

Locally Sourced Beef Tenderloin | Golden Potato Purée | Sherry Braised Red Onions

## SEVENTH COURSE

### **Warm Berries Sabayon**

Fresh Berries | Champagne Sabayon Sauce