

FOUR HANDS DINNER

HEAD CHEF BEN JUNG FROM *SAILS LAVENDER BAY*
HEAD CHEF LUKE DAVENPORT OF THE *PALOMAR SYDNEY*

5 COURSES + 2 SNACKS | 139 PP

WINE PAIRING 90 PP

[+] WINTER WA TRUFFLE \$21 - 3g

SNACKS

ABROHOLOS ISLAND SCALLOP chicken skin, zhoug, trout roe (S)(gf,df) - Chef Luke
MINI BYRON BAY BERKSHIRE PORCHETTA fermented chilli, crackling (gf,df) - Chef Ben

ENTREE

TUNA CRUDO burnt blood orange, barley koji oil (S)(df) - Chef Luke
2024 DOMAINE SPARR 'SENTIMENT' RIESLING - Alsace, France

PASTA

TOASTED FREGOLA king prawn, bisque velouté - Chef Ben
2025 PRAETER 'YELLOW FLOWER' PECORINO - Adelaide Hills, SA

MAIN

DRY-AGED WOLLEMI DUCK BREAST macadamia muhammara, tardivo (gf,df,n) - Chef Luke
2023 DOMAINE PERNOT BOURGOGNE CÔTE D'OR PINOT NOIR - Bergundy, France

PRE DESSERT

STRAWBERRY & BASIL SORBET (gf,df) - Chef Ben

DESSERT

BROWN BUTTER MOCHI pear, honeycomb, burnt honey (gf) - Chef Ben
2023 YALUMBA 'FSW' BOTRYTIS-VIOGNIER - Wratonbully, SA



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
Please notify staff of any food allergies.

A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays.
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.