

Degustation

Sample (our degustation changes each week)

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| First course | Three dips
Ironbark-smoked babaganouj, basil pesto, olive tapanade served with croutons and crudités |
| Second course | Onion soup
Sweet local onions slow-cooked and caramelised in the French way, served with crusty baguette slices |
| Third course | Poached snapper with tarragon sauce
Fresh filet of red snapper poached in white wine and vermouth, served with creamy tarragon sauce |
| Fourth course | Blue cheese and hazelnut salad
Fresh soft blue sheep's cheese from Towri of Beaudesert on salad greens with freshly roasted hazelnuts and a lemon and mustardseed dressing |
| Fifth course | Cassoulet
Traditionally prepared French dish featuring duck, venison sausage and pork belly in a rich haricot bean sauce |
| Sixth course | Raspberry souffle
Fresh local raspberries backed in a light souffle and served with whipped cream |

We serve our degustation every Saturday night or by pre-bookings. The cost is \$75 per head with a \$5 discount for our wine club members and cottage guests.

Menus change each week at chef's whim and half the fun is not knowing what is next. There is plenty of food so, if you don't like a course, then you will not go hungry.

"Degustation" is a French word and means "tasting". Its application to a menu dates from the great August l'Escoffier, who served degustation menus in his restaurants at the Ritz Hotels of Paris and London between 1880 and 1910.

Food & wine matching

If you would like chef to match wines to the food, try our tasting option - a half glass with each course

\$22 per person or \$27 per person inc. sparkling wine