



Degustation Menu



On arrival - Romeo & Juliet

Love at First Bite

Tuna Tartare Cone

Burnt Kewpie mayonnaise, avocado,
shichimi sesame, shiso leaves.

Penfolds Champagne NV

Ocean's Kiss

Natural South Australian Oysters (LG)

Pickled cucumber, mignonette granita, finger lime.

Grey Goose Vodka Shot

Wrapped in Love

Prawn Ravioli

Bisque velouté, torched corn,
parmesan foam, smoked paprika oil.

Coldstream Hills Reserve Chardonnay



Mindil *moments*



Hearts Entwined

Dry-Aged Pan-Seared Duck Breast (LG)

Grand Marnier glaze, pickled beets, fresh figs,
mandarin citrus, endives.

Cloudy Bay Pinot Noir 2014

A Perfect Union

Sous-Vide Wagyu Sirloin (LG)

Green asparagus, roasted parsnip purée,
Madeira reduction, heirloom carrots,
mustard pickle, chervil.

Charles Melton 'Grains of Paradise' Shiraz 2013

Break My Heart Experience

Valrhona chocolate parfait (V)

Dulce de leche, chewy brownie,
crumble, white chocolate mousse.

(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan

Please note: we take every precaution when accommodating your special meal requirements.

Please be aware that not all ingredients are listed in the dish descriptions.

Any dietary or allergen you may have; please communicate to your server.



Mindil moments