

ADVANCE BOOKINGS REQUIRED: (02) 4991 3700

R O Y A L O A K H O T E L



DEGUSTATION MENU

BOOKINGS ESSENTIAL - (02) 4991 3700

SET MENU OR CHEF'S CHOICE

Six Course Degustation

\$90 per person or \$120 per person with matching wines

1) SET MENU

- *Amuse-Bouche* -

Pan Seared Canadian Sea Scallops (gf)

Cauliflower purée, pork belly and chanterelle mushrooms
**Grace Vineyard Chardonnay 2006*

Crispy Skin Tasmanian Salmon (gf)

Buttermilk emulsion, heirloom carrots, shiitake salad, yuzu dressing
**Andrew Thomas Semillon Sauvignon Blanc 2016*

Panfried Miso Glazed Quail

Onion barley risotto, Japanese blush turnips and balsamic jus
**Domaine de Binet Pinot Grigio 2015*

Grass Fed Beef Tenderloin

Mushroom pithivier, spinach purée, baby leeks and king brown mushrooms
**Oakvale Shiraz 2014*

- *Sorbet* -

Cheese - Enquire about selections with your wait staff

Served with House-made walnut bread, crackers and accompaniments
**Hungerford Hill Botrytis Semillon 2013*

Gianduja Semifreddo (gf)

Frangelico figs and hazelnut amaretti
**Piggs Peake Suckling Pigg Shiraz 2015*

- *Coffee and Petit Fours* -

2) CHEF'S CHOICE

*Your Chef creates a menu specially for you,
incorporating the day's seasonal produce*

ONE BILL PER LARGE TABLE - THANK YOU

THIS IS A SAMPLE MENU ONLY & SUBJECT TO CHANGE