

SEASONAL MENU

160 PER GUEST

	Country sourdough, cultured butter
APPETISER	Gnocco fritto, bresaola and parmesan
	Raw scallop, kombu and chilli
ENTRÉE	Yellowfin tuna, ruby grapefruit, fennel and caper
	King George whiting, horseradish and sauce caviar
MAIN	Dry-aged Muscovy duck, candied walnut and orange
	French fries
	Cavendish House salad
DESSERT	Chocolate torte, rum caramel and cultured cream
	or
	Beurre bosc pear, pecan and vanilla gelato

Please note a 10% surcharge applies on Sundays and a 15% surcharge on public holidays