

Degustation

The degustation menu celebrates Sean Connolly's signature dishes. This menu has been specially design to highlight ingredients; concepts that not only amuse but showcase the creativity of the kitchen, their love & passion for serving good food.

We hope you enjoy eating this menu as much as Sean & the team of chefs has enjoyed compiling this special journey for you

Amuse bouche

Tomato textures

5 preparations of heirloom with Jennai goat's curd, olive oil gel, licorice powder

Smoked salmon

marinated king salmon, Isigny crème fraiche, pea tendrils, chamomile pearls, vanilla smoke

Coral trout

Summer vegetables, jamon ibérico, lemon verbena

Jumbo Quail

tofu, foie gras, young spinach purée, shimeji mushrooms, shiso dressing

Angus beef tenderloin

miso cured, potato parmentier, cultivated mushrooms, jus gras

Pre Dessert

Mixed berries

elderflower jelly, campari ruby grapefruit snow

Petit fours

Tea, coffee or chocolate

\$125 per head, matching wine \$85 per head

The Astral menu may contain dairy products, seafood, gluten, nuts, artificial colouring, flavours & preservatives. If you have any queries, please ask your waiter for assistance.

Public Holiday Surcharge \$8 per person