



## DEGUSTATION MENU

*Menu needs to be booked 24hours in advance*

6 Course Degustation Menu 110

With Wine Pairing 139

### Oysters GF

Pearls of yuzu and petite herb salad  
*Chandon Blanc de Blancs, Coldstream Victoria*

### Sugar Cane Cured Trout GF

Cucumber, sea vegetables  
*Wairau River Sauvignon Blanc, New Zealand*

### Duck Ham

Raspberry, brioche, pistachio, fennel  
*Tahbilk Museum Release Marsanne, Victoria*

### 40hr Beef Short Rib

Textures of carrot, shallot, parsley micro sponge, confit kipfler potato  
*Delas Freres St Esprit Shiraz Grenache, France*

### Orange Parfait

Honey and vanilla cream, dehydrated chocolate mousse and meringue  
*Barambah Rack Dried Semillon, South Burnett, Queensland*

### Woombye Triple Cream Brie

Homemade lavosh and muscatel  
*Fonseca Bin 27 Port, Douro, Portugal*

V Vegetarian GF Gluten Free

All prices in AUD and inclusive of GST ~ 15% Surcharge applies on Public Holidays

All menu items may contain traces of nuts



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