



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

2017 Leeuwin Estate Siblings Sauvignon Blanc, Margaret River, Western Australia

Duck Ham

Raspberry, brioche, pistachio, fennel

Alliance Loire 'Tranquille Les Lys' Chenin Blanc, Loire, France

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



@Intercontinental Sanctuary Cove Resort



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