



## SPRING SAFARI

A DEGUSTATION OF WORLDLY WONDER

SIX COURSE DEGUSTATION \$110

*With wine pairings \$139*

### M E N U

#### OYSTERS

Pearls of Yuzu and petit herb salad

*Chandon blanc de blancs, Cold Stream, Victoria*

#### SUGAR CANE CURED TROUT (GF)

Cucumber, citrus snow, squid ink and sea vegetables

*Wairau River sauvignon blanc, New Zealand*

#### SMOKED DUCK

Lychees, mixed grains, freeze-dried mandarins and endives

*Tahbilk Museum release Marsanne, Victoria*

#### 14HR SAKE BRAISED BEEF SHORT RIB

Pickled shallots, pumpkin, and oyster mushrooms

*Delas Freres St Esprit Shiraz Granache, France*

#### ORANGE PARFAIT

Honey and vanilla cream, dehydrated chocolate mousse and meringue

*Barambah rack dried semillon, South Burnett, Queensland*

#### TARAGO RIVER TRIPLE CREAM

Homemade lavosh and muscatel

*Fonseca Bin 27 Port, Duoro Portugal*



**INTERCONTINENTAL®**  
SANCTUARY COVE RESORT

Menu must be booked 24 hours prior to reservation.