



## 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 Cotes du Rhone Saint-Esprit, Rhone, France*

### Orange Parfait

Honey and vanilla cream, dehydrated chocolate mousse and meringue

*Le TerTre Du Lys D'or, Sauternes Bordeaux France*

### 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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