

Savour Sydney

3 COURSE FOR

\$65

Starters

Prawn & Mussels
garlic cream, grilled fennel

Butternut Squash Veloute
wild mushrooms, parsnip crisp, truffle oil

Beef Tartare
radish, crostini
+\$5

Mains

Seabass
swiss chard, zucchini, sauce meunière

Duck Leg
white bean puree, glazed Carrots, orange gel

Beef Fillet
beets, beet puree, confit potato, smoked bone marrow sauce + \$10

Dessert

Chocolate Delice
Caramelized white chocolate, almonds, whipped cream cheese

Brown Sugar Tart
Coffee mouse, cranberry gel, crumble
