



from 165pp

PROPOSED DEGUSTATION MENU

Amuse bouche- beetroot cured river trout, horseradish mousse

Handmade breads, organic butter, sea salt & mixed olives

Double shiitake stock, heirloom vegetables

Roasted scallop & cauliflower "ravioli"

Free range chicken & pistachio ballotine, corn puree, popcorn

Line caught trevalla, petit pois, Paris mash

Braised short rib, potato gnocchi, veal jus

Coconut "panna cotta" red fruit, lemon balm, floss

ARIA chocolate tart, berry gel

Handmade petit fours

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