



• DEGUSTATION MENU •

6 Course Degustation Menu \$135
With Wine Pairings \$180

Must be booked 24-hours in advance

OYSTERS (2)

Freshly shucked oysters with Mignonette sauce
Paired with Dog Point Sauvignon Blanc from Marlborough, New Zealand

SEARED SCALLOPS (GF)

Pancetta with cauliflower mash, shimeji mushrooms and vincotto
Paired with Voyager Estate Chenin Blanc from Margaret River, Western Australia

ZUCCHINI FLOWER STUFFED WITH RICOTTA (V)

Pomegranate, frisée lettuce, basil and zucchini puree
Paired with By Ott Côtes de Provence Rosé from Provence, France

BEEF EYE FILLET (GF)

Slow roasted kipfler potatoes, red wine shallot and jus
Paired with Grant Burge Filsell Shiraz from Barossa, South Australia

CHOCOLATE INFUSION (GF)

Valrhona Guanaja 70% dark chocolate pate, Bailey's infused white chocolate gelato,
roasted almond and milk chocolate crunch, dark chocolate soil
Paired with Mountadam Cabernet Sauvignon from Eden Valley, South Australia

WOOMBYNE TRIPLE CREAM BRIE CHEESE

Lavosh, cracker and fruits
Jansz Premium Cuvee from Pipers Brook, Tasmania

(V) Vegetarian (GF) Gluten Free (DF) Dairy 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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