

ODYSSEA

PADDOCK to PLATE

6.30PM • FRIDAY 16 JUNE • \$99 PER PERSON

ON ARRIVAL

Spelt bread, cultured butter

FIRST COURSE

Amuse bouche

SECOND COURSE

Chicken roulade, peppered pork,
vegetable dumpling, whiskey cream, seeds

THIRD COURSE

Bunbury white rock's veal, beef parmesan broth, dark chocolate,
shimeji, enoki, pepper mustard, soba, pine oil

FOURTH COURSE

Great Southern Venison, bean, marrow,
parsnip, sea buckthorn berry

FIFTH COURSE

Brioche, burnt pear, fermented blackberry, ice cream,
macadamia mead cream, mandarin butter, wattle seed, lemon crisp

Please note this menu will contain gluten, dairy, meat and/or seafood and we cannot guarantee suitable options will be available for those with dietary requirements for this event. Please book tickets with care, as we do not offer refunds or exchanges.