

MENUS

Degustation



William Wallace
GROUP

DEGUSTATION

Dutch carrot assiette, rye, sour leaves

Seared wagyu, kombu, black garlic caramel

Double smoked duck ham, pistachio, Pedro Ximenez

Fraser Isle Spanner Crab, confit celeriac, charred cucumber

Corn fed chicken, silky Dutch Creams, lemon thyme

Coal roasted Wagyu rump cap, exotic mushrooms, caramelised onion

Cassis & mascarpone whip, native lime, coca nib tuille

Salted caramel & dark chocolate ganache, toasted malt, sour beetroot

All dietary requirements can be catered for if given appropriate notice. All staff and equipment/hiring are charged additionally. Sample menus only, subject to change due to availability.