



● DEGUSTATION MENU ●

6 Course Degustation Menu \$120  
With Wine Pairings \$150

\*Must be booked 24-hours in advance\*

SMOKED RICOTTA \$24

House made smoked ricotta, roasted cherry tomatoes, grilled baby carrots, rosemary honey, bread croutons, lemon mayonnaise

Paired with Devil's Corner Pinot Grigio, Applawn, Tasmania

MORETON BAY BUGS (GF)

Butter poach bug, beurre blanc sauce, finger lime extract, purple congo's, chervil leaves garnish

Paired with Dal Zotto Pucino Prosecco Sparkling from King Valley, Victoria

DUCK BREAST (GF)

Cumquat, bok choy, blood orange liqueur sauce and pickled walnut

Paired with Louis Jadot Beaujolais-Villages Combe Aux Jacques from Burgundy, France

BRAISED SHORT RIB (GF/ DF)

Broccoli, pickled shallots, black garlic, spicy beef jus, black rice crisp

Paired with Mountadam, Eden Valley, South Australia

CARAMEL & DARK CHOCOLATE MOUSSE

Peanut sable, macadamia and caramel cream sauce

Paired with Head Wines Shiraz from Barossa Valley, South Australia

TINTEN TRIPLE CREAM BRIE CHEESE

Lavosh, cracker and fruits

Paired with Taylors Fine Ruby Port from Douro, Portugal

(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. Prepayment bookings essential 24-hours in advance of dining.

Refunds not applicable within 7 days of dining.



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