



● **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/ DF)**

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

**BEEF BRESAOLA (GF)**

Caperberries, roast pear, figs, snow pea tendrils, Grana Padano and olive oil  
Paired with By.Ott Côtes de Provence Rosé from Provence, France

**BEEF EYE FILLET (GF)**

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

**54% DARK CHOCOLATE PARFAIT**

Whisky & vanilla sauce, chocolate biscuit and roasted nuts cream  
Paired with Mountadam Cabernet Sauvignon from Eden Valley, South Australia

**TINTEN 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. Prepayment bookings essential 24-hours in advance of dining.  
Refunds not applicable within 7 days of dining.



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