

# Savour Sydney

3 COURSE FOR

\$65

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Starters

**Prawn & Mussels**  
garlic cream, grilled fennel

**Butternut Squash Veloute**  
wild mushrooms, parsnip crisp, truffle oil

**Beef Tartare**  
radish, crostini  
+\$5

Mains

**Seabass**  
swiss chard, zucchini, sauce meunière

**Duck Leg**  
white bean puree, glazed Carrots, orange gel

**Beef Fillet**  
beets, beet puree, confit potato, smoked bone marrow sauce + \$10

Dessert

**Chocolate Delice**  
Caramelized white chocolate, almonds, whipped cream cheese

**Brown Sugar Tart**  
Coffee mouse, cranberry gel, crumble