

Book now

Four Hands

Un

Southern king salmon mi cuit | gin | lime |
cucumber | basil | oyster cream | tuille | caviar

Deux

Riverina squab | cured foie gras | celeriac remoulade | jus

Trois

New Zealand lamb shoulder and loin | sweetbreads |
peas | onions | carrots

Quatre

Îles flottante | Davidson plum | preserved feijoa |
macadamia

Chef Gianni Delogu
of
SOFITEL
ADELAIDE



Chef Lindsay Bennett
of
SOFITEL
QUEENSTOWN HOTEL & SPA