



TASTINGS ON HASTINGS

Course I

CARPACCIO OF RARE SMOKED WAGYU, HORSERADISH, SEEDED TOMATO JAM,
DEHYDRATED OLIVES

ANGEL HAIR PASTA, PORCINI, TRUFFLE OIL, PECORINO

Course II

PAN-FRIED WHITE FISH, SCALLOPED POTATO, LEMON BUTTER, PARSLEY,
SICILIAN CAPER BERRIES, CONFIT TOMATO

RIVERINA BLACK ANGUS EYE FILLET, ROASTED GARLIC MASH,
CARAMELISED SHALLOTS, MUSHROOM BUTTER

COURSE III

APPLE TARTE TATIN, VANILLA CREAM

PASSIONFRUIT CURD TART, FRESH LOCAL PASSIONFRUIT,
CHOCOLATE CREAM