



Dietmar Sawyere sources Australia's finest produce and combines his classic techniques with seasonal inspiration.

Dietmar's cuisine has a strong European identity reflecting mainly French technique while incorporating some flavours of the orient.

We would like to present to you a choice of menus showcasing the finest produce available to us here in Australia .

Our menus change regularly and this evening we are presenting three " *prix fixe* " menus for your dining pleasure.....all our menus are created around the concept of being able to taste a variety of smaller dishes while you relax and enjoy your evening here at Forty One.

The Luncheon Menu a menu consisting of two, three or four courses offering choices on each course.

The Dinner Menu a set four, five or six course menu offering choices on each course.

The Menu Degustation a themed tasting menu of smaller courses that can be enjoyed with or without the wines matched to each course by our sommelier.

The Menu Potager another degustation tasting menu of smaller courses, with each course created using vegetables. This can be enjoyed with or without wines matched to each course.

