

Tasting Menu

**Scallop carpaccio, lime, fresh fig, horse radish mascarpone,
garlic crumbs**

2015 Triennes Rose', Provence FRA

Beef Battuta, egg puree, semi dried Sicilian pepper

2015 Stonier Pinot Noir, Mornington VIC

**House made Prawn Mezzelune, cherry tomato, prawn butter
sauce**

2016 Petaluma Cabernet Sauvignon, Coonawarra SA

**Seared Albacore tuna loin, carrot and ginger puree, saffron
potato, semi dried tomato, black olive**

2016 Bollini Pinot Grigio, Trentino Italy

**Slow cooked Rangers Valley Wagyu Rump, smoked beetroot
puree, mushrooms, pepper and chive crumbs**

*2016 Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot
McLaren Vale SA*

Cheese

(optional course \$8)

Strawberry shortcake

2011 Chateau du Pavillon Semillon Sauvignon Botrytis, Bordeaux FRA

\$80 per person

\$120 per person including matching wine

(red and white 90ml)

Tasting Menu is designed to be enjoyed by the entire table

4 Course Tasting Menu Available

Chef Steven Yeomans

Please advise of any dietary requirements