

Tasting Menu

**Scallop carpaccio, lime, poached pear, horse radish
mascarpone, garlic crumbs**
2015 Triennes Rose', Provence FRA

Smoked duck, nectarine, goats curd, aged balsamic
2015 Stonier Pinot Noir, Mornington VIC

Veal Mezzaluna, butter and sage sauce
2015 Petaluma Cabernet Sauvignon, Coonawarra SA

Mulloway fillet, olive and pine nut crust, cavolo nero
2016 Bollini Pinot Grigio, Trentino Italy

Pork fillet, cauliflower puree, fried cabbage, apple sauce
*2014 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

Chef Steven Yeomans
Please advise of any dietary requirements