

Tasting Menu

House smoked Hiramasa King fish carpaccio, sesame dressing, citrus, cucumber sorbet

2017 O'Leary Walker Watervale Riesling, Clare Valley SA

Salt baked beef fillet, pickled zucchini, horseradish mascarpone, garlic crumbs

2016 Stonier Pinot Noir, Mornington VIC

House made veal Mezzelune, brown butter, sage

2017 Jim Barry Cabernet Sauvignon, Coonawarra SA

Swordfish, basil crust, sweet and sour capsicum

2017 Bollini Pinot Grigio, Trentino Italy

Lamb rump, wild rice, pickled radicchio, raisins, hazelnuts, parsnip puree

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

Cheese

(optional course \$8)

Mandarin Cheesecake, mixed nut crumble

Bremerton Mistelle Fortified Chardonnay, Langhorne Creek SA

\$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