



Tasting Menu

Pickled ocean trout, radish, fennel sorbet

2019 O'Leary Walker Watervale Riesling, Clare Valley SA

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

2018 Le Bon Pinot Noir, Yarra Valley VIC

House made polenta Agnolotti, prawn, tomato

2018 Villa Maria Two Valleys Sauvignon Blanc, Marlborough, NZ

Snapper fillet, fennel citrus salad, beetroot puree

2018 Kris Pinot Grigio, Venezia, Italy

***Slow cooked lamb, roast capsicum, smoked eggplant puree,
salsa verde, salted goat ricotta***

2017 Rymill The Dark Horse Cabernet Sauvignon, Coonawarra, SA

Cheese

(optional course \$8)

Sticky date, pear, butterscotch

Bremerton Mistelle Fortified Chardonnay, Langhorne Creek SA

\$90 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

Menu and prices may change at any time