



## **Tasting Menu**

***Hiramas King fish carpaccio, sesame dressing, pickled cucumber, basil mascarpone***

*2017 O'Leary Walker Watervale Riesling, Clare Valley SA*

***Wagyu Bresaola, goat cheese, caramelised onion***

*2016 Stonier Pinot Noir, Mornington VIC*

***House made pumpkin Caramelle, brown butter, sage, almonds***

*2017 Petaluma Cabernet Sauvignon, Coonawarra SA*

***Silver dory, saffron potatoes, olive, cherry tomato, broccolini***

*2016 Bollini Pinot Grigio, Trentino Italy*

***Lamb loin, onion glaze, leek eggplant, hazelnut***

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

### ***Cheese***

*(optional course \$8)*

***Mandarin Cheesecake, mixed nut crumble***

*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*