

Degustation Menu

\$130pp, 6 Courses

\$145pp, 7 Courses

\$195pp with Matching Wines, 6 Courses

\$210pp with Matching Wines, 7 Courses

I

Grilled Garlic Bread, Torn Burrata, Tomato, Basil Gazpacho
Lamberti Della Venezia, Veneto, Itl Pinot Grigio IGT

II

Tartare of Ora King Salmon, Champagne Rice Cake, Horseradish Cream,
Pickled Red Onion
Burkin-Wolf Trocken Riesling, Mosel DE QBA

III

Clear Water Canadian Scallops, Smoked Bacon, Cabbage Cream, Pickled Autumn Salad
83 Rose Mouvedre, Cinsault, Grenache. Cotes de Provenance

IV

Pork Belly, Charred Radicchio, Pine Nuts, Shallots, Apple Puree
Terra Sancta Estate Pinot Noir, Central Otago, NZ

Sorbet

V

Sovereign Vic, Lamb Loin, Porcini Mushrooms, Pearl Barley, Confit Mushrooms,
Black Garlic, Lamb Jus
Yalumba 'The Cigar' Cabernet Sauvignon, Coonawarra, SA

VI

Coffee Marquise, Mascarpone, Orange Gel, Citrus Wafers, Chocolate Rocks ^{agf}
Campbell Rutherglen, Topaque, Murray Valley, VIC

VII

Will Studd Brillat Savarin Champagne, France
Pasteurised Cows Milk, Decadent Triple Cream Cheese, Glazed Walnuts, Confit Apple
Joseph Chromey, Botrytis Riesling, TAS

agf available to accommodate gluten free | *gf* gluten free