

Degustation

\$132pp for 6 Courses

\$148pp for 7 Courses

\$197pp with Matching Wines for 6 Courses

\$213pp with Matching Wines for 7 Courses

South Australian King Fish Ceviche, Braised Shitake, Ginger, Kombu and Dashi Broth *gf*
2015 Heskett Estate, Bland de Noir, Macedon, VIC

Clear Valley Canadian Scallops, Soften Leeks on Puff Pastry, Citrus Salad and
Orange Beurre Blanc Sauce *agf*
2015 Willoughby Park Kalgan River, Riesling, Great Southern, WA

White Wine Braised NSW Rabbit Risotto, Spinach, Green Olives, Marjoram *gf*
Chalk Hill, Fiano, McLaren Vale, SA

8 Hour Braised Pork Belly, Fermented Shrimp Paste, Pickled Octopus Salad *gf*
Waipara Hills, Pinot Noir, Marlborough, NZ

Ranger Valley, NSW, Wagyu Striploin 5+ Marble Score, Oven Baked Cipollini Onions,
Bone Marrow Red Wine Sauce *gf*
Vine Mind, Shiraz Malbec, Clare Valley, SA

Baked Spiced Apple, Black Berry Pate e Brik, White Chocolate Cream, Vanilla Caramel,
Black Berry Ice Cream
Alchemy's Blackberry Orange Cocktail

Will Studd Le Conquerant Grand Camembert, France
Pasteurized Cows Milk, Baked Camembert with Garlic, Rosemary, Chili *agf*
(This dish is only available shared by two guests and individually charged)
2014 Chateaux Bel Air Gassies, Bordeaux, FR

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

Please advise your waiter for all dietary requirements

All Credit Cards Incur a 1.5% Surcharge