



DEGUSTATION MENU

6 Course Degustation Menu \$135
With Wine Pairings \$180

FRESHLY SHUCKED OYSTERS (2) (GF)

Freshly shucked oysters with mignonette sauce

Paired with Jansz Premium Cuvee, Pipers Brook, Tasmania

GRILLED KING PRAWNS

King prawns with charred leek, carrot puree, edamame, saffron tuile, fennel pollen

Paired with Kendall-Jackson Vintners Reserve Chardonnay, California, United States

SMOKED BURRATA AND HEIRLOOM TOMATO (V)

Heritage tomato with smoked burrata and herb crumble, ciabatta crostini, basil emulsion

Paired with Terra Sancta Pinot Noir, Central Otago, New Zealand

WAGYU RUMP, Jack's Creek, NSW, 500 Day Grain-Fed MB 8+ (GF)

Served with grilled broccolini and braised shallots

Paired with Mountadam Cabernet Sauvignon, Eden Valley, South Australia

FIRE ROASTED PINEAPPLE (GF) (Contains nuts)

Wood fire roasted pineapple, pecans nut crumble, caramelized macadamia ice cream and cream sauce

Paired with Monte Tondo Recioto di Soave "Nettare di Bacco" DOCG. -Soave, Italy

CHEESE SELECTION

Served with Lavosh, crackers, fruit, quince paste

Berry's Creek Riverine Blue, Australia

Woombyne Triple Cream Brie, Australia

Paired with Taylors Fine Tawny Port, Douro, Portugal

If it is important to you, it is important to us. Please let your server know of any dietary requirements.

All menu items may contain traces of nuts. (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.