



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

SEARED SCALLOPS

Kaffir lime and pea puree, mint vinaigrette and toasted pepitas

Paired with Yalumba 'The Virgilius' Viognier, Eden Valley,
South Australia

CHARRED FIELD MUSHROOMS (GF/V)

Woodside goats curd, garden leaves and roasted macadamia nuts

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

200g EYE FILLET (GF)

Bindaree, QLD, 100 Day Grain-Fed

Served with duchess potatoes and green beans

Paired with The Lane '19th Meeting' Cabernet Sauvignon,
Adelaide Hills, South Australia

CHOCOLATE FUDGE CAKE (GF/DF)

Raspberry chocolate fudge cake with raspberry sorbet

Paired with De Bortoli 'Noble One' Botrytis, Riverina, New South Wales

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