



DEGUSTATION MENU

6 Course Degustation Menu \$135

With Wine Pairings \$195

FRESHLY SHUCKED OYSTERS (2) (GF)

Freshly shucked oysters with mignonette sauce

Paired with Jansz Premium Cuvee, Pipers Brook, Tasmania

SEARED SCALLOPS (I)

Kaffir lime, pea puree, mint vinaigrette, and toasted pepitas

Paired with The Kendall Jackson Chardonay California, USA

CHARRED FIELD MUSHROOMS (V) (GF)

Woodside goat's curd, garden leaves, and roasted macadamia nuts

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

200g EYE FILLET (GF)

Bindaree 100-day grain-fed, QLD

Served with duchess potatoes and green beans

Paired with Mountadam Cabernet Sauvignon, Eden Valley, South Australia

CHOCOLATE FUDGE CAKE (V) (GF)

Raspberry chocolate fudge cake with raspberry sorbet

Paired with Taylors Fine Tawny Port, Douro, Portugal

CHEESE SELECTION

Served with lavosh, crackers, seasonal fruit, and quince paste

Berry's Creek Riverine Blue, Australia

Pyengana Traditional Cheddar, Australia

Woombye Triple Cream Brie, Australia

Paired with Frogmore Creek iced riesling, Tasmania, Australia

Please note that a 24-hour notice is required for the Degustation experience.

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. (A) Australian Seafood (I) Imported Seafood (V) Vegetarian (GF) Gluten Free (DF) Dairy Free.

All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays and 10% on Sundays.