



EUREKA 89

Degustation Menu

SCAMPI

Seared, salmorejo, apple, radish
Dalzotto Prosecco NV, King Valley Victoria

POTATO

Baked, taleggio, artichoke, leek
Jean-Luc Mader Pinot Blanc 2012, Alsace France

CUTTLEFISH

Risotto, cauliflower, pedro ximinez, squid ink
Inkwell 'Blonde on Blonde' Viognier 2014, McLaren Vale South Australia
(7 course menu only)

QUAIL

Roasted, chestnut, sage, black rice
Mac Forbes Pinot Noir 2014, Yarra Valley Victoria

BEEF

Wagyu, onion, mushroom, celeriac
Grailot Syrah No 2 2011, Heathcote Victoria

CHEESE

Chef selection, toast, quince
Sommelier selection
(7 course menu only)

LEMON

Smashed tart, passionfruit, elderflower, raspberry
Vietti Moscato d'Asti 'Cascinetta' 2013, Piedmont Italy

Tuesday to Thursday

Your choice of:

5 courses

Food only - \$100 per person
With wines - \$155 per person

7 courses

Food only - \$135 per person
With wines - \$215 per person

Friday and Saturday

7 courses only

Food only - \$135 per person
With wines - \$215 per person

Menu and wines subject to change