

## Degustation Menu

5 Course: \$80 or \$120 with matched wines\*

8 Course: \$120 or \$180 with matched wines

Caramelised fig, buckwheat granola, stilton,  
beetroot, almond, grape must  
*2013 Bass River Sauvignon Blanc, Gippsland, Vic*

~

Zucchini flower, squash, eggplant, heirloom tomato,  
burrata, smoked tomato & red pepper \*  
*2012 Willy Gisselbrecht Pinot Gris, Alsace, France*

~

Smoked scallop, scallop tartare, radish,  
salmon roe, lime & rosemary granite \*  
*2009 Te Mania 'Reserve' Chardonnay, Nelson, NZ*

~

Smoked chicken, crab, corn, red pepper, celery, apple, paprika  
*2012 Cuvée du Golf de Saint-Tropez Rosé, Provence, France*

~

Pan roasted Cone Bay barramundi, mushrooms, battered oyster,  
'oyster sauce', tarragon \*  
*NV Bleasdale 'Sparkling Shiraz', Fleurieu Peninsula, SA*

~

Crispy Aylesbury duck leg, kale, beetroot, pomegranate,  
buckwheat, chervil \*  
*2013 The Story Pinot Noir, Port Campbell, Vic*

~

Ruby grapefruit posset, Dolin bitters jelly, strawberries,  
lemon balm \*  
*2012 Cofield 'Max's Footsteps' Moscato, Rutherglen, Vic*

~

Cheese selection  
*NV Bethany 'Old Quarry' Tawny, Barossa Valley, SA*