



Degustation Menu

Five course menu for \$99 per person

Enjoy paired with matching wines for \$129 per person

FIRST COURSE

Lobster ravioli with salmon & prawns | sautéed spinach | sorrel veloute | shellfish foam

Paired with La Boheme, NV, 'Cuvee Rosé', Yarra Valley, VIC

SECOND COURSE

Confit duck terrine | sultana & orange relish | duck parfait cigar | green leaves

Paired with Squealing Pig, 2017, Pinot Gris, Marlborough, NZ

THIRD COURSE

Western Australian marron tail | stringless beans & zucchini | meen-moilee sauce | coriander oil

Paired with Villa Maria, 2011, 'Reserve Chardonnay', Gisborne, NZ

FOURTH COURSE

Spring Valley lamb loin | potato fondants | mushroom purée | mint & capers | watercress

Paired with Henschke, 2016, 'Henry's Seven', Shiraz / Grenache / Mataro / Viognier, SA

DESSERT

Whiskey & cigar

Chocolate cigar | Whiskey ice cream & Baileys

Paired with De Bortoli, NV, 'Show Liqueur', Muscat, Riverina, NSW

HEAD CHEF FRANTISEK ILIZI & PASTRY CHEF REMY SINTES

No separate billing. Please discuss with your waiter should you have any dietary requirements.