



Degustation Menu

Five course menu for \$109 per person

Enjoy paired with matching wines for \$139 per person

FIRST COURSE

Geraldton Kingfish ceviche | avocado | tapioca cracker

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

SECOND COURSE

Double-baked blue cheese soufflé | quince gel | roasted hazelnuts | frisée salad | champagne sorbet leaves
Paired with South by South West, Sauvignon Blanc, 2019, Margaret River, WA

THIRD COURSE

WA half crayfish tail | pressed pork belly | Jerusalem artichokes | mustard beurre blanc

Paired with West Cape Howe, 'Old School' Chardonnay, 2018, Great Southern, WA

FOURTH COURSE

Margaret River venison loin | celeriac puree | braised shoulder | baby beetroot | kale

Paired with Willespie, 'Estate' Shiraz, 2012, Margaret River, WA

DESSERT

Chocolate cigar | milk chocolate parfait | coffee macaron | chocolate ice cream

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

HEAD CHEF FRANTISEK ILIZI

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