



# Degustation Menu

*Five course menu for \$115 per person*

*Enjoy paired with matching wines for an additional \$30*

## FIRST COURSE

Scallop crudo | citrus | heirloom beetroot | passionfruit | poppy seeds

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

## SECOND COURSE

Double-baked ricotta & herb soufflé | roasted cherry tomato sorbet  
roquette leaves | tomato essence | walnuts

*Paired with Willespie, 2012, Semillon Sauvignon Blanc, Margaret River, WA*

## THIRD COURSE

Fremantle octopus | chorizo crumbs | Romesco sauce | fennel salad & almonds flakes

*Paired with Paired with Campo Viejo, 2017, 'Rioja Tempranillo', Spain*

## FOURTH COURSE

Kerrigan valley beef fillet & cheek | roasted parsnip | beef crumbs & gremolata | bordelaise sauce

*Paired with Wirra Wirra, 2017, 'Adelaide', Shiraz, McLaren Vale, SA*

## DESSERT

Dark chocolate mousse | sour cherry & Tonka bean  
roasted peanut ice cream | toasted marshmallow

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

HEAD CHEF FRANTISEK ILIZI

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