



Degustation Menu

Five course menu for \$115 per person

Enjoy paired with matching wines for an additional \$30

Sourdough | smoked butter

FIRST COURSE

Torched king salmon | truffle & yuzu | tapioca chips | cucumber (df, gf)

Paired with South by South West Rose, 2019, Margaret River, WA

SECOND COURSE

Double baked Riverine blue cheese soufflé | shaved celery | grapes | celery sorbet

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

THIRD COURSE

Garlic & chilli bug tail | squid ink spaghetti alla chitarra | saltbush pesto

Paired with Voyager, 2018, 'Girt by Sea' Chardonnay Margaret River, WA

FOURTH COURSE

Herb-crusted lamb rack | braised shoulder croquette | zucchini | peas & shimeji

Paired with Chaffey Bros, 2017, 'Synonymous Shiraz', Barossa, SA

DESSERT

Chocolate & banana delice | caramelized banana puree | peanut butter ice-cream (v, n)

Paired with De Bortoli, 2016, Botrytis Semillon, Riverina, NSW

df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian

HEAD CHEF FRANTISEK ILIZI

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