



Degustation Menu

Five course menu for \$115 per person

Enjoy paired with matching wines for an additional \$39

Sourdough | smoked butter

FIRST COURSE

King salmon loin | salmon belly tartare | ponzu sauce | cucumber & avocado (df, gfo)

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

SECOND COURSE

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

Paired with Corryton Burge, 2020, Pinot Gris, Adelaide Hill, SA

THIRD COURSE

Grilled Moreton Bay bug tail | deep fried vinegar scraps | crispy potatoes | tartare curry sauce

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

FOURTH COURSE

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

Paired with Marq, 2019, Cabernet Franq, Margaret River, WA

DESSERT

Crème caramel | milk chocolate mousse | almond crisp | raspberry |

white chocolate & vanilla ice cream (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.