DEGUSTATION
SUMMER 2026

House-Made Focaccia | Malt & Molasses Butter (v)

KING FISH CEVICHE (gf, df)
calamansi & coconut dressing, pearl onion, chilli, coriander oil, coconut cracker

NV Howard Park 'Jete Brut', Margaret River, WA
Sourced from Western Australia's Great Southern region, this sparkling blends Chardonnay and Pinot Noir, produced using the traditional méthode traditionnelle. Extended lees ageing and time in seasoned French oak deliver notes of white strawberry, peach blossom and lemon drizzle, with a refined vanilla and brioche finish.

BALDIVIS RABBIT ROULADE (gf)
potato barrels, mushroom, basil foam, juniper aioli, seeded mustard, madeira rabbit jus

2023 Vasse Felix 'Sauvignon Blanc', Margaret River, WA
From Margaret River, this Sauvignon Blanc displays vibrant aromatics of passionfruit, citrus blossom and fresh herbs. The palate is crisp and refreshing, with flavours of lime zest, gooseberry and subtle grassy notes, finishing with bright natural acidity and a clean, mineral edge.

LINE CAUGHT MARKET FISH (gf)
WA mussels, broccoli, carrot puree, champagne velouté

2024 Minuty 'Rosé', Côtes de Provence, FRA
Wines from Côtes de Provence are celebrated for their light, refreshing style, pale blush colour and delicate aromas of red berries, citrus and white peach. Light-bodied and vibrant, it shows flavours of tangy red berries and subtle tropical fruit, with a hint of peach and a crisp, refreshing acidity that complements this dish perfectly.

MARGARET RIVER WAGYU BEEF (gf)
beef tongue, sweet capsicum puree, asparagus tart, confit onion, red wine jus

2023 Leeuwin Estate 'Art Series' Shiraz, Margaret River, WA
This Margaret River Shiraz reveals layered notes of red and blue fruits including blueberry, boysenberry and blackcurrant, followed by sweet spice, violet and chocolate nuances. Opulent yet vibrant, it evolves into an elegant, finely structured wine with impressive length and depth of flavour.

C SUNSET KISS (n)
poached peach, mint bavarois, mojito gel, fresh melon, mixed berry sorbet

2023 Frogmore Creek 'Iced Riesling', Coal River, TA
As a result of late harvest, this Iced Riesling was freshly pressed & settled in tanks to freeze highly concentrated grapes. Creating aromas on the nose of raw honey & Lilli of the Valley. The palate is full of green pears, lychee & a well-balanced sweetness with refreshing acidity.

Five course tasting menu for $150 per person
Matching wines $85 per person
(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan
Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.