



DEGUSTATION
WINTER 2024

House-Made Focaccia, Truffle Butter

KINGFISH CEVICHE (gf, df)

yuzu kosho mayo, radish, nori seaweed cracker, chilli oil, white miso dressing

NV Mojo 'Prosecco', Adelaide Hills, SA

This crunchy South Australian Prosecco, with notes of apple, fresh fruits and citrus is designed to be drunk young. After gentle pressing and transferring to stainless steel for fermentation, once blended, the secondary fermentation began to give this prosecco a creamy finish with the right amount of acidity from the fruit.

PATÉ EN CROUTE (n)

pistachio, pickled vegetables, pecorino foam, mushroom duxelles, egg yolk purée

2023 Days & Daze 'Sunchaser Rose', Multi Region, SA

This Rose is a dynamic duo of Grenache and Pinot Grigio with notes of strawberry, cranberry, white flowers & well-balanced freshness & texture. This minimal intervention wine is from our South Australian Multi Regions and is a great pairing for this dish.

LINE CAUGHT MARKET FISH (gf)

brussels sprout, swordfish bacon, potato crisps, mustard sauce

2022 Days & Daze Freethinker 'Shiraz', Multi Region, SA

This Shiraz is another showcase of what South Australia has to offer. This wine with spicy dark plums, blackcurrant, sweet nutmeg & a splash of mocha, will complement this course very well. It is filled with flavour, chewy tannins and the right amount of minerality.

MARGARET RIVER WAGYU BEEF (gf)

carrot purée, pickled onion, bulgogi glaze, chilli

2021 Mojo 03 'Cabernet Sauvignon', Coonawarra, SA

This Cabernet Sauvignon, with notes of ripe blackberry, blackcurrant, cedar & spicy clove, defined by soft graphite like tannins, is just another great wine from South Australia. It is intense, fleshy and yet elegant to drink & pair with our Margaret River Wagyu Beef.

RASPBERRY DARK CHOCOLATE SLICE (vg, gf)

cacao nib tuile, olive oil, raspberry ganache, mixed berry sorbet

2023 Frogmore Creek 'Iced Riesling, Coal River Valley, 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 and a well-balanced sweetness with slight 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.