



DEGUSTATION  
AUTUMN 2025

House-Made Focaccia | Smoked Butter (v)

KING FISH CEVICHE (gf, df)

calamansi & coconut dressing, pearl onion, chilli, coriander oil, coconut cracker

**2023 Voyager 'Chenin Blanc', Margaret River, WA**

*This is a great start with this Western Australian Chenin Blanc Sparkling from Margaret river due to its versatility. Think of tropical fruits, balanced by fresh acidity & a hint of sweetness, followed by notes of lemon curd, grapefruit, sherbet & sourdough on the palate.*

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LEEK & POTATO SOUP (gf, df)

duck rilette, spinach & roasted garlic puree, braised leek, potato crisps

**2024 Leeuwin Estate 'Art Series Riesling', Margaret River, WA**

*A Western Australian flagship, this delicate and elegant Riesling by Leeuwin Estate, is just another varietal, showing us what Western Australia has to offer. Nuance of citrus blossom and kaffir lime leaf, followed by fruit of lime, lemon pith and Granny Smith apple. The finish is textured in excellent length and a lot of crunch.*

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LINE CAUGHT MARKET FISH (gf)

pumpkin puree, crispy kale, fish cake, pumpkin seed pesto, saffron sauce

**2022 Evoi 'Chardonnay', Margaret River WA**

*This wine 'Evoi Chardonnay' is partial fermented in French barriques & tanks allowing the wine to gain great complexity. The notes on the palate are white peach, nectarine & a hint of grapefruit peel, following by secondary flavours of hazelnut & savoury notes.*

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MARGARET RIVER WAGYU BEEF (gf, n)

celeriac & truffle puree, hazelnuts, crispy capers, jus

**2022 Vasse Felix 'Premier Cabernet Sauvignon', Margaret River, WA**

*Vasse Felix is celebrated as the pioneer of the Margaret River wine region, established in 1967 by Dr. Thomas Brendan Cullity with the first vine plantings. This wine exemplifies the region's character, boasting vibrant complexity, a rich mouthfeel & a balanced tension. Notes of blueberry skin & dark chocolate complement its firm tannins, culminating in a long, dry finish that highlights the essence of Margaret River.*

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TRIPLE CHOCOLATE DELICE (v, n)

hazelnut sponge, macaron, chocolate crumb, hazelnut ice cream

**2023 Stormflower 'Botrytis SBS', Margaret River, WA**

*This dessert wine offers bright, clean aromas of grapefruit rind, lemonade, and delicate hints of honeysuckle and jasmine. The palate is light yet textured, with its sweetness beautifully balanced by soft, refreshing acidity. A lingering finish of honeycomb and marmalade makes it the perfect way to conclude your degustation.*

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.