



Degustation Menu

Five course menu for \$115 per person

Enjoy paired with matching wines \$49

House made Focaccia | sun dried tomato butter

FIRST COURSE

Ōra King salmon tartare | seaweed & rice cracker | wasabi mayo | finger lime (gf)

Paired with Leeuwin Estate Rose, Margaret River, WA

SECOND COURSE

Parmesan custard tart | mushroom caramel | parmesan foam | macadamia ice cream (n)

Paired with La Boheme Act Three Pinot Gris, Yarra Valley, VIC

THIRD COURSE

Barramundi | crayfish mousse | nduja crumb | asparagus | lemon bisque

Paired with Castle Rock, Sauvignon Blanc, Porongurup, WA

FOURTH COURSE

Wagyu beef sirloin | onion textures & warrigal greens | madeira jus (gf)

Paired with La Boheme Missing Act Cabernet Sauvignon, Yarra Valley, VIC

DESSERT

Pistachio cream puff | raspberry gel & sponge | pistachio ice cream | Geraldton wax fluff (n)

Paired with Vasse Felix, Cane Cut Semillon, Margaret River, WA

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.