



DEGUSTATION  
SUMMER 2023

House-made Focaccia, lemon and parsley butter

**KING SALMON CEVICHE (gf)**

cucumber gazpacho, cream cheese, radish, wasabi, yuzu

**2022 Dal Zotto 'Pucino Prosecco', King Valley, VIC**

*Pucino is an ancient Roman Name for Prosecco. The Pucino by 'Dal Zotto' is crisp and zesty with a hint of apple; a lively, inviting aperitif. There's plenty of fresh cut pear and apple fruit here - really pure and even. The palate is smooth and finely stated, with delicious, gently creamy texture.*

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**BEEF TARTARE**

capers, camembert and parmesan, bread crisp, chilli oil

**2022 Dal Zotto 'Pinot Grigio', King Valley, VIC**

*Aromatics of fennel, pear flesh and a real presence of an indefinable yet enticing complexity; the palate is all about freshness, as the dry, taut and savoury nature of the wine demands another mouthful, as the wine is full of crunchy and refreshing fresh fruit; a touch of nuttiness on the finish maintains the Italian feel to the wine.*

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**LINE CAUGHT MARKET FISH (gf)**

potato, peas, dill oil, mussel, chowder sauce

**2022 In Dreams 'Chardonnay', Yarra Valley, VIC**

*The Yarra Valley, with more than 80 Vineyards, is renowned for their Chardonnays. This Chardonnay from 'In Dreams' is mouth-wateringly creamy. The flavours of lemon curd and jasmine are cradled by lightly toasted oak. Beautifully fruity, textured and mouth-filling, it's masterfully constructed and incredibly more-ish.*

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**MARGARET RIVER WAGYU BEEF (gf, df)**

onion & shio koji, celery, red wine jus

**2022 Dal Zotto 'Barbera', King Valley, VIC**

*We love Barbera for its freshness & vibrancy. This grape originally comes from the northern Piedmont region in Italy. The nose exhibits plum and orange rind with spicy and savoury undertones. On the palate, expect plum & spices, backed up with savoury notes and a lengthy elegant finish.*

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**MANGO PAVLOVA (gf)**

passion fruit compote, Chantilly cream, fresh berries, yuzu sorbet

**2018 Sittella 'Cane Cut Verdelho', Swan Valley, WA**

*Verdelho originated throughout Portugal. It made its way over to Australia in the 1820s and was used in the production of fortified wines. Sittella located in the beautiful Swan Valley created a beautiful 'Cane cut Verdelho' with fruity notes and its light freshness and decent sweetness. A perfect match to finish your Degustation.*

Five course tasting menu for \$135 per person

Matching wines \$75 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.