

DEGUSTATION MENU

6 COURSE TASTING \$155

MATCHING WINES \$75

ADD MANJIMUP BLACK TRUFFLES TO ANY DISH (3g \$18)

ARTISAN BREAD AND HOUSEMADE BUTTER

CHEF'S CANAPE

SUPPLEMENTARY OYSTER COURSE

THREE FRESHLY SHUCKED OYSTERS (3P/PP), wakame oil, finger lime (\$24)

Veuve Clicquot Brut, Champagne Reims FRA (\$18)

LINE CAUGHT CORAL TROUT CARPACCIO, pink pepper, grapefruit

2022 Rieslingfreak 'No.3', Clare Valley, SA

SEARED SCALLOPS, fennel cream, saffron and verjuice vinaigrette

2022 Rameau d'Or 'Petit Amour' Rosé, Provence, FRA

NZ SNAPPER, tempura baby eggplant, labne, tamarind

2021 Pedestal Chardonnay, Margaret River WA

SLOW COOKED JACK'S CREEK BEEF, carrot purée, charcoal carrot, black garlic

2020 Dominique Portet 'Fontaine' Cabernet Sauvignon, Yarra Valley VIC

SUPPLEMENTARY CHEESE COURSE (\$15)

Available before or after dessert, ask for today's selection

DARK CHOCOLATE CRÈMEUX, tonka bean ice cream, banana, dulce de leche

NV Corrado Tonelli Visner di Pergola, Marche ITA

PLEASE ALLOW 2 HOURS FOR TASTING MENU