

Tasting Menu

7 Courses

\$99

With Wine \$145

Seared Scallops, charred corn, puffed wild rice and corn pudding

Sidewood Estate Sauvignon Blanc

Adelaide Hills, Sth Australia

Green Pea Bison Soup

*Maple smoked pork belly, pickled red cabbage, swede mostarda
and apple gel*

Domaine Talmard Chardonnay

Macon-Chardonnay, Burgundy, France

Raspberry Sorbet with Balsamic Glaze Strawberries

Spiced Duck, herb spätzle, baby beets, radish and beetroot puree

Firdbird Pinot Nior

Adelaide Hills, Sth Australia

*Venison with sweet potato ravioli, chorizo stuffed medjool date
and beurre noisette*

Chalk Hill Luna Shiraz

McLaren Vale, SA

*Peanut butter ice-cream, graham cracker praline crunch, peanut
nougatine*

Campbells Topaque