

Tasting Menu

7 Courses

\$99

With Wine \$145

Fillet of sole, salmon mousse, fennel, crustacean essence

Segura Viudas Brut Vintage Cava
Spain

Chicken pot au feu, oyster mushrooms

*Brisbane Valley Protein Quail, potato blinis,
pickled onion, roasted peppers*

Tisdall Chardonnay
Yarra Valley, Australia

Rhubarb Sorbet

*Double cutlet and belly of lamb, truffled potato puree,
bean hotpot, rosemary*

Domaine De Boede Cinsault & Syrah
Languedoc, France

*Smoked kangaroo, cauliflower brulee, rosellas,
bush dukkah, finger limes*

Reschke Bull Trader Shiraz
Coonawarra, SA

Apple and cream cheese turnovers, chai ice-cream and sticky raisins

Eradus Late Harvest
Marlborough, NZ