

7 Course Tasting Menu

King Fish, herbed spätzle, baby beets, dill crème, borscht sauce

Bandini Prosecco

Chilled Tomato & capsicum
consommé w basil pearls

Brisbane Valley Quail, bacon powder, parmesan, serrano ham, baby gem purée

Pear Tree Pinot Gris

Feijoa & mint sorbet

48hr Pork belly, fermented cabbage, heirloom carrots and purée

Frenchmans Cap Pinot Noir

Sirloin and Wagyu Brisket, fried béarnaise sauce,
edamame beans, potato purée

Tisdall Shiraz

Pineapple chiffon, braised pineapple passionfruit
gelle and pineapple fluid gel

Eradus Late Harvest

\$99pp / \$145pp with matching wine

*Tasting Menu must be for whole table
Entertainment Card is not valid*