

**5 COURSE TASTING MENU**

*Available Tuesday - Thursday*

*\$79*

*with wine \$110*

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

*Pear Tree Pinot Gris*

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

Feijoa & mint sorbet

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*