

7 Course Degustation Menu

Brisbane Valley Quail, black truffle brulee, chestnut, mushroom gel

Veuve D'Argent Blanc de Blancs / Arras Blanc de Blanc
110 mls

Soup

Hickory Smoked Salmon, beets and cucumber

Hayshed Hill Chardonnay / Neudorf Rosies Block Albarino
110mls

Sorbet

Venison, smoked yoghurt, kale, pickled carrots, sesame seed tuille

Fire Gully Cabernet Merlot / Alain Jaume Les Champauvins
110mls

Seared sirloin, 72hr brisket, fried bearnaise, edamame, onion fluid gel, black garlic

Langmeil Prime Cut Shiraz / Celtic Maeve Shiraz
110mls

Monte Carlo" Vanilla panna cotta, coconut macaron, raspberry sphere

Domaine De Coyeaux Muscat
45 mls

120 pp / 165 pp with standard wine paring
Or 205 pp with premium wines
Tasting Menu must be for whole table.