

7 Course Degustation Menu

Smoked Brisbane Valley Quail, risoni, beans, remesco

Veuve D'Argent Blanc de Blancs

Green pea and ham hock Soup

Prawns, glass noodles, chilli lemongrass ginger

Romance Rosé

Sorbet

Duck Breast, corn, polenta, fig, kale, puffed grains

De Grendel Pinotage

Kangaroo loin, mushroom almond crumb, olives, Kakadu Plum

St Hallet Garden of Eden Shiraz

Dark Chocolate Marquise, Almond toffee, raisins

Yalumba Antique Muscat

***110 pp / 155 pp with matching wine
Tasting Menu must be for whole table***