

7 Course Degustation Menu

Seared prawns, leeks, roast garlic, radish, parsley coulis

Segura Viudas Brut Vintage Cava

French onion soup

Roast butternut pumpkin ravioli, burnt butter, sage

In Dreams Chardonnay

Lemon Sorbet

Brisbane Valley Quail, celeriac, cranberries and honey glazed chestnuts

Mysterious Diggings Pinot Noir

Smoked Kangaroo, bush tomato, lemon myrtle polenta, zucchini

Reschke Bull Trader Cab Sav Merlot

Bitter sweet chocolate veloute, beetroot ice cream and candied ginger

Botrytis late harvest

\$99pp / \$149 pp with matching wine

Tasting Menu must be for whole table