

## **7 Course Degustation Menu**

***Seared Scallop, capsicum, Serrano and garlic***

*Bandini Prosecco*

### ***Soup***

***Smoked Brisbane Valley Quail, Mediterranean quinoa,  
stenby, radish, candied walnuts***

*Alkoomi Chardonnay*

### ***Sorbet***

**Lamb Ravioli, cherry tomatoes, pickled onion, and confit  
garlic**

*La Bise Sangiovese*

**Venison, beetroot puree, kale, croquette, smoked yoghurt**

*Smith and Hooper Merlot*

**Kiwi fruit, soda, cherry, coconut, panna cotta**

*Domaine De Coyeaux Muscat*

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