

## **October Degustation Menu**

***Saturday 31<sup>st</sup> October  
Arrival 6 pm***

***99 pp / 149 pp with matching wine***

*Seared Scallop, serrano ham, red pepper and garlic*

***Arras Blanc de Blancs NV  
110mls***

*Green Pea Soup and Ham hock pearls*

*Brisbane Valley quail, pearl barley, parmesan crisp, hazelnut vinaigrette*

***De Grendel Chardonnay  
110mls***

*Cucumber sorbet*

*Venison, sweet potato ravioli, chorizo stuffed medjool date, burnt butter*

***Mysterious Diggings Pinot Noir  
110mls***

*Seared sirloin, 72hr brisket, fried bearnaise, beets, potato puree*

***Reschke Cab Sav Merlot  
110mls***

*Nectarine Tart, preserved ginger, Orange fluid gel*

***Domaine De Coyeaux Muscat  
60mls***

*Catering for Seafood and Gluten Allergies ( must advise in advance )*