

Degustation 2017
Winter

House-Made Olive Bread

B.-d Farm organic butter

Green Beans

rosemary and garlic custard, hazelnut pesto, quark
NV Canard-Duchêne Cuvée Léonie
Ludes, Champagne, France

Huon Ocean Trout Carpaccio

squid ink aioli, citrus crisps, smoked paprika oil
2016 Rockford Alicante Bouchet
Barossa Valley, South Australia

St Vincent Gulf Snapper Fillet

potato and oyster cream, apple syrup, fennel chutney
2016 Coriole Fiano
McLaren Vale, South Australia

Pork Belly and Mushroom Braise

Watervale oyster mushroom, white polenta, salsa verde
2016 Howard Amos Chardonnay
Adelaide Hills, South Australia

Lacquered and Confit Duck Leg

duck and pumpkin filo, kohlrabi remoulade
2016 Innocent Bystander Pinot Noir
Yarra Valley, Victoria

Thornby Lamb Shoulder

chickpea, garlic, tagine bonbon, tomato and zucchini relish, radish
2015 Handcrafted by Geoff Hardy Lagrein
Limestone Coast, South Australia

Belgian Chocolate and Hazelnut Palet

brandy snap crumb, lemon and desert lime sorbet
Valdespino El Candado Pedro Ximenez
Jerez de la Frontera, Spain

7 courses

\$195 with wine pairing

\$120 food only

24 hours notice required

All guests at the table must dine on a degustation menu

A vegetable degustation menu is available on request

Menu can be adapted to accommodate dietary needs with prior notice