

Degustation 2017
Spring

House-Made Olive Bread

Adelaide Hills organic butter

Egyptian Egg

asparagus, pumpkin, sesame, fennel, fetta, avocado

NV Canard-Duchêne Cuvée Léonie

Ludes, Champagne, France

Huon Ocean Trout Carpaccio

squid ink aioli, citrus crisps, smoked paprika oil

2016 Howard Amos Chardonnay

Adelaide Hills, South Australia

Northern Territory Barramundi

baby cucumber, cauliflower, red foo potato, red pepper

2016 Coriole Fiano

McLaren Vale, South Australia

Pork Scotch

broad bean, mint, yoghurt, za'atar, cucumber

2014 Georges Duboeuf Fleurie

Beaujolais, France

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

2013 Yalumba Menzies The Cigar Cabernet Sauvignon

Coonawarra 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