

**Degustation 2017**  
**Spring**

**House-Made Olive Bread**

Adelaide Hills 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 Howard Amos Chardonnay*  
*Adelaide Hills, 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  
*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