

Degustation 2017
Autumn

House-Made Olive Bread

B.-d Farm organic butter

Korean Fried Broccoli

rosemary and garlic custard, chilli sauce
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

Gulf of St. Vincent Snapper Fillet

potato, cucumber and dill salad, avruga,
cucumber consommé and crisp fish skin
2016 Coriole Fiano
McLaren Vale, South Australia

Caramel Pork Belly

rhubarb and ginger jam, nasturtium, parsnip and apple
2015 Howard Amos Chardonnay
Adelaide Hills, South Australia

Lacquered and Confit Duck Leg

duck and pumpkin filo, kohlrabi remoulade
2015 Tomich Pinot Noir
Adelaide Hills, South Australia

Sher Wagyu Barbecue Rib and Sea Scallop

carrot and cumin velvet, charred broccoli, grapefruit, peanuts
2014 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

\$185 with wine pairing

\$115 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