

**Degustation
Spring 2018**

House-Made Olive Bread

Adelaide Hills organic butter

Pea Gazpacho

basil syrup, crème fraîche, smoked almond

Tasmanian Ocean Trout

bamboo charcoal cone, avocado, wasabi, nori salt

NV Nicolas Feuillatte

Chouilly, Champagne, France

Asparagus

gruyere custard, crispy grains, smoked garlic

2017 Coriole Fiano

McLaren Vale, South Australia

Western Australian Barramundi Fillet

cannellini bean, za'atar, fennel relish, zucchini and pickled mussel fritter

2016 The Lane Block 1A Chardonnay

Adelaide Hills, South Australia

Crumbed Pork Scotch

English mustard mayonnaise, pickled radish, salsa rossa

2016 Georges Duboeuf Fleurie

Beaujolais, France

Lacquered and Confit Duck Leg

duck and pumpkin filo, kohlrabi remoulade

2016 Lobethal Road Pinot Noir

Adelaide Hills, South Australia

Bultarra Lamb Shoulder

hummus, spiced lamb brik, green tomato salsa, chickpeas

2014 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

All credit card transactions attract a 1% surcharge - eftpos and cash no charge