

**Degustation 2018
Spring**

House-Made Olive Bread

Adelaide Hills organic butter

Mushroom and Celeriac Soup Shot

crème fraîche, pepita and dill

Tasmanian Ocean Trout

bamboo charcoal cone, avocado, wasabi, nori salt

NV Nicolas Feuillatte

Chouilly, Champagne, France

White Polenta

king brown mushroom, purple cauliflower, carrot chips, gremolata

2017 Coriole Fiano

McLaren Vale, South Australia

Western Australian Barramundi Fillet

Jerusalem artichoke, fennel relish, du Puy lentils, sweet potato

2016 The Lane Block 1A Chardonnay

Adelaide Hills, South Australia

Chicken and Ham Hock Terrine

Persian potato salad, crackling, salsa verde

2015 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

chickpea, garlic, spice lamb brik, radish, tomato and zucchini relish

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