

Degustation Dinner

Pearl meat crudo, chilli lime emulsion, pomegranate

Paul Louis cremant. Loire, France

Spiced Australian prawns, salsa verde

2016 Leeuwin Estate Art Series riesling. Margaret River, Western Australia

Poached Moreton Bay bugs, sauce vierge, salmon caviar

2016 Millbrook sauvignon blanc. Margaret River, Western Australia

Chilli spanner crab risotto, fresh herbs

2016 Catalina Sounds sauvignon blanc. Marlborough, New Zealand

Charred asparagus, pecorino & ricotta raviolo, black truffle butter

2016 d'Arenberg 'The Olive Grove' chardonnay. McLaren Vale, South Australia

Seafood bouillabaisse, garlic crouton, rouille

2015 Corte Giara Pinot Grigio Delle Venezie I.G.T. Veneto, Italy

Slow cooked pork belly, calvados apple, cauliflower puree

2015 Joseph Chromy 'Pepik' pinot noir. Relbia, Tasmania

Slow cooked beef cheeks, spiced carrot puree, gremolata

2014 Howard Park 'Miamup' cabernet sauvignon. Margaret River, Western Australia

Cheese

2014 Kilikanoon 'Killerman's Run' shiraz. Clare Valley, South Australia

Textures of chocolate, caramel macadamia nuts, gold nuggets and salted caramel ice cream

2015 d'Arenberg The Noble Prankster Chardonnay Semillon. McLaren Vale, South Australia

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\$150pp

\$230pp with matching wines