

' The Gourmet '

Chef's amuse-bouche

Paspaley pearl meat ceviche, champagne, finger lime, baby herbs
Paul Louis Cremant. Loire, France

Tuna crudo, tomato relish, niçoise olive, egg
2016 Corte Giara Pinot Grigio Delle Venezie I.G.T. Veneto, Italy

Moreton bay bug raviolo, vegetable ribbons, bisque, salmon caviar
2015 Hahndorf Hill GRU Gruner Veltliner. Adelaide Hills, South Australia

Pearl barley risotto, porcini mushroom, pancetta, roquette, parmesan
2016 d'Arenberg 'The Olive Grove' Chardonnay. McLaren Vale, South Australia

Sorbet

Slow cooked pork belly & fillet, potato, apple, jus
2016 Rockliffe 'Third Reef' Pinot Noir, Great Southern, Western Australia

Slow cooked beef cheeks braised in sherry, parsnip purée, gremolata
2015 Howard Park 'Miamup' Cabernet Sauvignon. Margaret River, Western Australia

Cheese

2015 Kilikanoon 'Killerman's Run' Shiraz. Clare Valley, South Australia

Hazelnut rocher, truffles, hazelnut mousse, nut ice-cream, strawberry
2015 d'Arenberg The Noble Prankster. McLaren Vale, South Australia

\$135pp

\$185pp with matching wines