

Degustation Dinner

Pearl meat ceviche, champagne, finger limes, baby herbs

Paul Louis cremant. Loire, France

Spiced Exmouth prawns, salsa verde

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

Shark bay scallops, cauliflower, curry oil

2016 Millbrook sauvignon blanc. Margaret River, Western Australia

Blue swimmer crab risotto, chili, fresh herbs

2016 Catalina Sounds sauvignon blanc. Marlborough, New Zealand

Pecorino & ricotta ravioli, charred asparagus, 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

2016 Rockliffe 'Third Reef' Pinot Noir, Great Southern, Western Australia

Slow cooked beef cheeks braised in Pedro Ximenez, parsnip puree, gremolata

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

Cheese

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

Hazelnut rocher, truffles, hazelnut mousse, nut ice-cream, strawberry

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

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\$150pp

\$230pp with matching wines