



Chef's menu

\$85

Matching wines

\$110

Crispy pork belly, seared scallops, cauliflower puree, apple & celery salad
Corte Giara Pinot Girgio – Veneto, Italy

Pumpkin & ricotta ravioli, crispy zucchini flower, sage, walnut & raisin burnt butter
Pitchfork Chardonnay- Margaret River, WA

Roasted New Zealand King salmon, celeriac & salted cod brandade, champagne volute
Opawa Pinot Gris- Marlborough, NZ

Lychee granita

Plum roasted breast & confit duck, shitake mushroom, pancake & pickled daikon
Pencarrow Pinot Noir - Martinborough, NZ

Pistachio crusted Tasmanian lamb rump, baby beetroot, sautéed spätzle,
zucchini blossom & red wine jus
Tim Gramp Cabernet Sauvignon – Clare Valley, SA

Passionfruit & citrus tart, vanilla ice cream & berry compote
Seppeltsfield Muscat – Seppeltsfield, SA