

5-Course Tasting Menu

Tasting Menu is designed for entire table to be enjoyed
and available for ordering till 8.30pm

Sparkling Wine (150ml): Redbank Emily Sparkling Brut

Tuna Sashimi

avocado tartare, wasabi, papaya salad, coriander,
soy and mustard dressing

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White Wine (150ml): Redbank The Long Paddock, Sauvignon Blanc

Pressed Ham Hock

piccalilli, poached golden raisins, Xeres onions

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Fillet of Reef Fish

clams, mussels, gem lettuce, sweet peas and shallot cream

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Red Wine (150ml): Redbank The Long Paddock. Shiraz

Slow Roasted Beef Blade

angus sirloin, heirloom carrots, golden raisins,
with potato-celeriac terrine and porcini jus

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Port Wine(45ml): Galway Pipe 12yrs old Tawny

Sticky Date Pudding

brandy snap, sticky date ice cream & butterscotch sauce



Price per person \$ 69
With pairing wines \$ 99