

5-Course Tasting Menu

Tasting Menu is designed for entire table to be enjoyed and available for ordering till 8.00pm

Sparkling Wine (150ml): Redbank Emily Sparkling Brut

King Fish Ceviche

aji Amarillo sweet potato puree, baby corn, quinoa, salsa

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White Wine (150ml): Mr. Mick, Pinot Grigio, Claire Valley

Pressed Ham Hock

piccalilli, poached golden raisins, Xeres onions

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Pan Seared Snapper

spinach, prawn wontons, shimeji mushrooms, chive butter sauce

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Red Wine (150ml): Yalumba Galway, Shiraz, Barossa

Roasted Eye Fillet

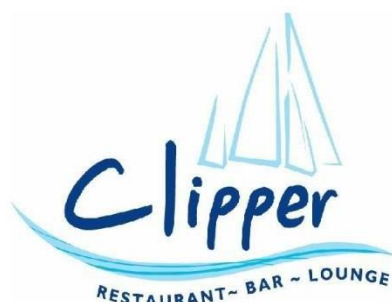
bacon jam, colcannon, charred leeks, turnips
and shallot jus

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Dessert Wine (45ml): The Noble Mudpie

Passionfruit Semi Freddo

Coconut gel, passionfruit coulis, matcha lemon cake, coconut



Price per person \$ 79
With pairing wines \$ 109