

# TASTING MENU

Sourdough with extra virgin olive oil and barrel aged balsamic

---

Duck croquette with truffle oil

Prawn cocktail with citrus aioli

Seared scallops with cauliflower and apple salsa

Oyster with compressed watermelon and cucumber

*NV Jansz Cuvee, TAS*

---

Lightly cured trout with cucumber, avocado, hazelnut and orange

*2023 Jim Barry Assyritiko, Clare Valley SA*

---

Roasted snapper with fennel, caviar sauce

*2023 Nautilus Estate Chardonnay, Marlborough NZ*

---

Aged duck, artichokes, shallot with grilled peach

*2022 Domaine Maire & Fils GM Cotes du Jura Pinot Noir, FRA*

---

Eye fillet, pomme puree, beer batter onion, confit garlic and sage salsa

*2024 Ciel "The Head Chef" Single Vineyard Shiraz, Barossa Valley SA*

---

Whipped cheesecake, peach meringue and blood orange sorbet +\$18

*Intermezzo*

*2024 Pewsey Vale Vineyard, Prima Reisling, Eden Valley, SA + \$11*

---

Dark chocolate mousse, blackberry jam, vanilla ice-cream, olive oil

*NV Valdespino Yellow Label Pedro Zimenez, Jerez, ESP*

---

Tasting menu \$179

*Matching wines +\$98*

*M*

*Please speak to our team for any dietary requirements. Menu items subject to availability.  
A 1.9% merchant service fee applies. A surcharge will apply on Sundays and public holidays.*