

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

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

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

NV Valdespino Yellow Label Pedro Zimenez, Jerez, ESP

Tasting menu \$179

Matching wines +\$98

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*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.*