

DÉGUSTATION MENU

98.00 per person

132.00 with complementing wines

Braised pork and prawn tortellini, celeriac purée, fried celery leaf and radish salad

Marco Carpineti Cori Capolemole Lazio - Italy

Zarzuela seafood ragoût, smoked paprika, saffron, almonds and herbs with crusty ciabatta bread

Dominique Portet Fontaine Rosé - Yarra Valley, Victoria

Char shui braised beef, tempura squid, sprout salad with salmon and XO chilli dressing

Torbreck The Steading - Barossa Valley, South Australia

Pink champagne granita

Charred double lamb cutlet, confit of lamb shoulder, thyme and sweet potato dauphinoise, garden peas with mint and red currant jus

Oakridge Cabernet Sauvignon - Yarra Valley, Victoria

Cranachan parfait with shortbread and raspberry paste

Hot Toddy or De Bortoli Noble One Botrytis Riesling - Riverina, NSW

Giancarlo coffee with petit fours