

Summer Dégustation Menu

Fried zucchini flowers

roasted sweet peppers, pounded pesto and parmesan

Villa Maria Cellar Selection Sauvignon Blanc Martinborough NZ

Roasted scallops

quinoa, flying fish wasabi roe, pickled cucumber, green onion and coriander

Bibi Graetz Casamatta Bianco Vermentino Toscana Italy

Rare fillet of beef

summer raw vegetables, baby radishes and chimichurri sauce

Vissoux cuvee traditionnelle Beaujolais France

Milly Hill lamb rack

dukkah crusted with babbaganoush, green beans, tabouli and pistachio

L'Oratoire Saint Martin Le p'tit Martin Côtes du Rhone France

Chocolate Marquise

Valhrona dark chocolate, cherries and Pedro Ximénez sherry

Romate Pedro Ximenez Cardenal Cisneros Jerez Spain

Bangalow Cheese Co. Brooklet Brie

Cow's milk, Bangalow, NSW

Davidson plum jam

99 per person or 150 with complementing wines