

Dégustation MENU

Local sourdough and macadamia cultured butter

Salad heirloom tomatoes and local Stracciatella
20 year aged balsamic, sundried olives and pistachios (v)

NV Guerrieri Rizzardi Prosecco, Veneto Italy

Tortellini of Moreton Bay bugs and local prawns
Coastal succulents, roasted chilli shellfish oil with fennel

2016 Delatite Pinot Gris, Mansfield VIC

Atlantic salmon
Garden peas, baby cos, celery, apple & sorrel (gf)

2012 Chain of Ponds Corkscrew Road Chardonnay, Adelaide Hills SA

Caramelized Grimaud Duck Breast
Parsnips, pears, Cavalo Nero, gizzards and native sorrel (gf)

2017 Cragg Cru single vineyard Grenache, McLaren Vale SA

Bitter Chocolate delice
Extra Virgin olive oil, crisp bread and Pedro Ximinez

Eldredge Baskey Dell white port, Clare Valley SA

To be taken by the whole table \$110

With matching wines additional \$65

10% surcharge applies on Sundays & public holidays