



RESTAURANT . BAR

A Taste of Flutes

Tartare of Hiramasa Kingfish

*Squid Ink Tapioca Cracker, Wasabi-Avocado Puree, Yarra Valley Trout Pearls
Torresella Prosecco DOC Brut, Veneto IT*

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### ***Spencer Gulf Prawns***

*Kombu Butter. Petit Pois*

*2017 The Winery of Good Hope Bushvine Chenin Blanc, Stellenbosch ZA*

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Abrolhos Islands Dhufish

*Tomato Laksa, Pickled Papaya, Salmon Roe, Crispy Laksa Leaf
2017 Pazo de Señorans Albariño, Rias Baixas ES*

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### ***Rangers Valley Infinite Wagyu Rump***

*Turnip Puree, Bluefoot Mushrooms, Truffled Bordelaise  
2016 Chateau des Bardes St. Emilion Grand Cru, Bordeaux FR*

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Yoghurt Panna Cotta

*Strawberry, Watermelon, Rojak Flower Granita
2017 Angerhof Tschida Auslese, Burgenland AT*

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*Tea or Coffee*

***Menu and Wine Vintage subject to change***

***\$85<sup>++</sup> per person (for tables of 6 or less). Menu must be taken by the whole table.  
Additional \$75<sup>++</sup> per person for wine pairing option***