



RESTAURANT

A Taste of Flutes

Shark Bay Blue Swimmer Crab Salad

Cucumber and Avocado

Torresella Prosecco DOC Brut, Veneto IT

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### ***Lobster Bisque***

*Abrolhos Islands Scallop, Shellfish Oil*

*2018 Misha's The Starlet Sauvignon Blanc, Central Otago NZ*

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Grilled Fillet of Akoroa King Salmon

Cauliflower, Capers and Raisin

2018 Zenato Pinot Grigio, Veneto IT

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### ***Vintage Beef Co. Striploin***

*Charred Broccolini, Black Garlic, Sauce Perigord*

*(served medium)*

*2015 Killibinbin Seduction Cabernet Sauvignon, Langhorne Creek AU*

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Yoghurt Panna Cotta

Strawberry, Watermelon, and Pistachio

2018 De Bortoli Noble One Botrytis Semillon, Yarra Valley AU

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*Tea or Coffee*

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

***\$88<sup>+</sup> per person***

***Additional \$75<sup>+</sup> per person for wine pairing option***