



Degustation Dinner Menu

\$188++ per person

Snacks

FIRST

Heritage Carrot

Burrata, Sambal

Misha's Vineyard Limelight Riesling 2023, Central Otago, NZ

SECOND

Suckling Piglet Belly

Abrolhos Scallop, PX Jus

Granbazán Verde Albariño 2021, Rias Baixas, ES

THIRD

Aquna Murray Cod

White Asparagus, Petit Pois, Smoked Port Phillip Bay Mussel Butter

Leeuwin Estate Prelude Chardonnay 2022, Margaret River, AU

Palate Cleanser

FOURTH

BBQ Zabuton Satsuma Gyu Skewer

Beetroot, Horseradish and Rye

Chateau Gros Caillou Grand Cru 2016, St Emilion, FR

DESSERT

Apple and Lime Pavlova

Chocolate Praline Mousse, Berries

Hans Tschida Auslese 2021, Burgenland, AT

Sweet Treats

Menu and Wines subject to change

Additional \$108++ per person for beverage pairing option