



Degustation Menu 77

add matched wines 52

add premium matched wines (pw) 115

add Champagne Taittinger Cuvée Prestige NV glass 20

Sesame seared Yellowfin Tuna, ginger & cucumber dressing, calamari cracker

Zeppelin Cellar Aged Riesling 2009 Eden Valley South Australia

Joh.Jos Priim Graacher Himmelreich Kabinett 2014 Mosel Germany (pw)

Scallop ceviche, carrot, ginger beer, lime, fennel, avocado cream

Marques de Tezona Macabeo Sauvignon Blanc 2014 Tierra de Castilla Spain

Domaine d'Orfeuilles Vouvray Sec 2014 Loire Valley France (pw)

Berkshire pork poached in whey, apple, radish, kale, spiced macadamia crumb

Heart Wines Victor Chardonnay 2015 Beechworth Victoria

Benjamin Laroche Le Manufacture Forêts Vieilles Vignes Premier Cru 2013 Chablis France (pw)

Confit duck tortellini, pumpkin & coffee puree, dehydrated grapes, carrot

Castillo Rodafuerte Tempranillo 2015 La Roda Spain

Domaine Henri Delagrangé et Fils Bourgogne Hautes-Côtes de Beaune Pinot Noir 2014 Burgundy France (pw)

Miso braised Cowra lamb wrapped in potato, merguez style sausage, beetroot, wattleseed

Rio Mendoza Estate Malbec 2014 Mendoza Argentina

Ramanegra Reserva Malbec 2013 Mendoza Argentina (pw)

Milk chocolate tart, salted peanut caramel, popcorn, peanut butter ice cream

Valdespino El Candado Pedro Ximenez Jerez de la Frontera Spain

Domaine du Mas Blanc Collita 2013 Banyuls Languedoc France (pw)

Please note: Menu only available for entire table



A La Carte Menu

2 courses \$49

3 courses \$59

Entrees

Roasted mushroom & parsley panna cotta

pickled pine mushrooms, confit egg yolk

Scallop ceviche

carrot, ginger beer, lime, fennel, avocado cream

Sesame seared Yellowfin Tuna

ginger & cucumber dressing, calamari cracker

Berkshire pork poached in whey

apple, radish, kale, spiced macadamia crumb

Charcuterie board (for two)

house made cured & preserved meats, duck rillettes,
chicken liver parfait, port butter, pickled vegetables, pear chutney



Mains

Potato & parmesan gnocchi

shiitake, cauliflower, radish, house made goats cheese

Pan fried Cone Bay barramundi

fennel barigoule, preserved lemon, prawn sausage, sweet garlic emulsion

Coal grilled Burrawong Gaian Pekin duck breast

dehydrated grapes, pumpkin & coffee puree, hay braised carrots

Roasted wild venison

turnip & liquorice puree, pine mushroom, fermented pear sauce

Char-grilled Black Angus sirloin

coal grilled mushroom puree, fondant potato, sour onions

Side dishes

Cos Salad, walnuts, apple, goats cheese 9.5

Smoked zucchini, capers, crème fraiche 9.5

Duck fat roasted potatoes 9.5

Fries 8.5



Cheese

Per 50 grams

Wyngaard Chevre Gris, goat's milk, semi hard, Woerden, Netherlands
creamy and firm with complex nutty flavours

Cloth Bound Cave Aged Cheddar, cow's milk hard, Devon, England
sweet and full bodied with a crumbly yet creamy mouthfeel

Brie de Nangis, cow's milk, white mould, Ile-de-France
characteristic earthy and mushroom flavour

Soumaintrain, cow's milk, washed rind, Burgundy, France
sweet, salty and creamy milk flavours

Bleu de Lacquille, cow's milk, blue vein, Auvergne, France
soft and smooth with a salty and spicy tang

All cheeses served with house made pear chutney, fruit & nut loaf, lavoche



Desserts

Milk chocolate tart

salted peanut caramel, popcorn, peanut butter ice cream

Domaine du Mas Blanc Collita (grenache) 2013 Banyuls Languedoc France 17

Apple terrine

walnut, coffee mousse, apple cider ice cream

Dal Zotto Pucino Prosecco NV King Valley VIC 11

White chocolate fudge tart

caramelised banana curd, rum & raisin ice cream

Woodstock Muscat NV McLaren Vale SA 10

Black sesame parfait

honey jelly, chocolate & mint curd, milo ice cream

Sanchez Romate Cardinal Cisneros PX Jerez de la Frontera Spain 12

Dessert Cocktails

Mapleteeny 18

Wild Turkey Bourbon, Pedro Ximenez
sherry, maple syrup and orange

Agrobianco 17.5

Vanilla Vodka, Cointreau, lemon juice,
sugar & egg white served yellow and
fluffy in a coupe – like a liquid lemon
meringue