



**Degustation Menu 77**

*add matched wines 52*

*add premium matched wines (pw) 115*

*add Champagne Taittinger Cuvée Prestige NV glass 20*

**Sesame seared Albacore 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 belly poached in whey, apple, radish, kale, spiced macadamia crumb**

*Heart Wines Victor Chardonnay 2015 Beechworth Victoria*

*Benjamin Laroche La 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, smoked garlic puree, beetroot, wattleseed**

*Mandoleto Nero d'Avola 2014 Sicily Italy*

*Rotllan Torra Gran Reserva 2001 Priorat Spain (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 per person**

**3 courses \$59 per person**

**Entrees**

**Slow cooked hen egg**

sautéed wild mushrooms, pumpkin seed salsa, parsley purée

**Scallop ceviche**

carrot, ginger beer, lime, fennel, avocado cream

**Sesame seared Albacore Tuna**

ginger & cucumber dressing, calamari cracker

**Berkshire pork belly 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, house made goats cheese

### **Pan fried Cone Bay barramundi**

fennel barigoule, preserved lemon, house made bottarga, sweet garlic emulsion

### **Coal grilled Burrawong Gaian Pekin duck breast**

dehydrated grapes, pumpkin & coffee puree, hay braised carrots

### **Roasted Cowra lamb**

potato & smoked garlic puree, salt baked beetroot, red wine poached quince

### **Char-grilled Chianina bavette**

green bean & broccolini salsa verde, burnt potato, slippery jacks

## **Side dishes**

Cos Salad, walnuts, pear, 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 Lacquielle, 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, almond, rum & raisin ice cream

*Woodstock Muscat NV McLaren Vale SA 10*

### **Black sesame parfait**

honey jelly, chocolate & mint curd, milo ice cream

*Valdespino El Candado PX Jerez de la Frontera Spain 8*

## 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