



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

O'Leary Walker Watervale Riesling 2016 Clare Valley South Australia

Dreissigacker Christ Riesling trocken 2009 Rheinhessen 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)

Corned pork, apple, spiced macadamia crumb

Heart Wines Victor Chardonnay 2016 Beechworth Victoria

Albert Morot Beaune 1er Cru Les Aigrots Blanc 2012 Côte de Beaune France (pw)

Confit duck & cabbage lasagna, New Zealand yams, mandarin puree

Last Horizon Pinot Noir 2015 Tamar Valley Tasmania

Bindi Dixon Pinot Noir 2014 Gisborne Victoria (pw)

Charred & braised rose veal short rib, choucroute, broad bean & pea ragout

Mandoleto Nero d'Avola 2014 Sicily Italy

Sorrenberg Cabernet Sauvignon, Cabernet Franc, Merlot 2013 Beechworth Victoria (pw)

Bittersweet chocolate pavé, Poor Man's Orange, buttermilk sorbet

Valdespino 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

celeriac cooked in paperbark, pumpkin seed salsa, parsley purée

Scallop ceviche

carrot, ginger beer, lime, fennel, avocado cream

Sesame seared Albacore Tuna

ginger & cucumber dressing, calamari cracker

Corned pork

apple, spiced macadamia crumb

Charcuterie board (for two)

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



Mains

Pan fried pumpkin gnocchi

fennel barigoule, fresh ricotta mousse, preserved lemon

Local Gold band Snapper fillet

miso, buttermilk, charred mushroom, cauliflower piccalilli, braised onion

Coal grilled Aylesbury duck breast

witlof tarte fine, mandarin puree, citrus sauce

Slow cooked pork loin rolled in herbs

choucroute, pomme purée, caramelised pear

Oakey Black Angus Reserve bavette

vegetables cooked in paperbark for 12 hours, red wine sauce

Side dishes

Cos salad, walnuts, pear, goats cheese 9.5

Honey poached Brussels sprouts, bacon, pecorino 9.5

Duck fat roasted potatoes 9.5

Fries 8.5



Cheese

Per 50 grams

Chevre d'Aquitaine, goat's milk, semi hard, Basque, France

soft and supple texture with grassy and herbal notes

Caws Perl Las, cow's milk, blue vein, Cardigan, Wales

creamy texture with a gently salty taste

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

Sweet & Fortified Wines

Jean-Marc Bernhard Gewurtztraminer Vendanges Tardive 2008 Alsace France (90ml) **19**

Woodstock Muscat NV McLaren Vale SA (60ml) **10**

Galway Pipe Grand Tawny SA (60ml) **10**

Penfolds Grandfather Tawny SA (60ml) **20**

Valdespino El Candado PX Jerez de la Frontera Spain (60ml) **8**

Sanchez Romate Cardenal Cisneros PX Jerez de la Frontera Spain (60ml) **12**



Desserts

Banana & nutmeg tarte tatin

almond, date ice cream

Woodstock Muscat NV McLaren Vale SA 10

Bittersweet chocolate pavé

Poor Man's Orange, buttermilk sorbet

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

Black sesame parfait

honey jelly, chocolate & mint curd, milo ice cream

Sanchez Romate Cardenal Cisneros PX Jerez de la Frontera Spain 12

Carrot tiramisu

coffee baked carrots, mascarpone ice cream

Caruso & Minini Tagòs Grillo 2014 Sicily Italy 17

Dessert Cocktails

Espresso Martini 18

Espresso coffee, white chocolate liqueur, Kahlua, Stolichnaya vodka

Agro-bianco 17.5

*Vanilla vodka, Cointreau, lemon juice, sugar & egg white –
served yellow & fluffy in a coupe*

Mapleteeny 18

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