



7 course tasting menu

\$95/\$150 with matching wines

Oyster and Vodka tomato shot

Mille feuille of smoked eel & sweet white onions with radish
tzatziki and fresh horseradish
2009 Galli Estate Pinot Grigio, Sunbury, Victoria

King prawn raviolo with caramelised
fennel and spiced tomato – prawn bisque
2006 Pirie South Reisling, Tamar Valley, Tasmania

Pan fried kingfish with Jerusalem artichoke angliotti, baby artichokes
and lemon confit
2008 Preveli Chardonnay, Margaret River, Western Australia

Slow cooked pork belly with crushed peas, apple puree and
salad of mustard fruits
2006 Chard Farm 'River Run' Pinot Noir, Central Otago, NZ

Poached beef fillet, braised short rib with horseradish potato puree
glazed baby vegetables and red wine jus
2006 Maverick 'Twins' Cabernet Sauvignon, Barossa Valley, SA

Amaretto, prune and Mascarpone parfait, white chocolate
raspberries and mango sorbet
2005 Moorooroo Park Late Harvest Semillon, Barossa Valley, SA

This menu will usually need to be ordered by 8.30 pm