



THE RESTAURANT
at 3 WEEDS

Tasting Menu

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Amuse Bouche

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Ceviche of kingfish with chilli and lime dressing and horseradish ice cream

08 Twofold, Riesling, Clare Valley, SA

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Rabbit, chestnut and foie gras terrine with griottes and baby salad

08 Mader, Pinot Gris, Alsace, France

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Pan roasted fillet of john dory with squid ink and lemon gnocchi,
confit cuttlefish and shellfish bisque

07 Philip Shaw 'No.11', Chardonnay, Orange, NSW

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Black angus fillet with pea purée, roasted baby onions,
king brown mushrooms and caramelised asparagus

06 Yering Station, Shiraz / Viognier, Yarra Valley, VIC

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St Agur with house-made lavosh and muscatel purée

Dutschke 'The Tokay', Barossa Valley, SA

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Textures of chocolate with mandarin cigar and hazelnut praline

04 Domaine de Coyeux, Muscat de Beaumes de Venise, Rhone Valley, France