

## *Entree*

<b>Binnorie Feta Mousse</b> baby heirloom beets, caramelized peanuts and organic wheat pops	22
<b>Char Grilled Yamba Prawns</b> lime ricotta, sea urchin and fresh shaved horseradish	25
<b>Blue Fin Tuna</b> infused with la barre olive oil, king crab, fennel, pomello and oregano biscotti	21
<b>Nage de Langoustine</b> etuvé of heirloom carrots, baby fennel and marjoram	22
<b>Cured Cape Grim Beef</b> winter herbs, watercress, poached quail egg and radish aigre douce	24

## *Main*

<b>Line Caught Barramundi</b> pan seared filet, glazed organic carrot, Swiss chard, puffed wild rice and mussel emulsion	32
<b>Goldband Snapper</b> preserved lemon, broad bean, green onion beignet, polenta and saffron beurre blanc	34
<b>Oyster Mushroom Risotto</b> artichokes, baby spinach, macadamia and parsley essence	27
<b>Barossa Farm Chicken</b> crispy breast with pumpkin royale, blood plum hollandaise	31
<b>Pyrenees Lamb</b> char grilled saddle, Jerusalem artichokes, swede and garlic confit tapenade	33
<b>Tajima Wagyu</b> verjus roasted brisket, colcannon potato and crispy eschallots	34

## *Sides*

<b>Kipfler Potatoes</b> rosemary, garlic and parsley	9
<b>Organic Vegetable Garden</b> carrots, asparagus, zucchini, brussels sprout and beetroot	
<b>Pomme Boulangere</b> onions, thyme, chicken jus	
<b>Mixed Leaf Salad</b> lemon virgin olive oil dressing	

# *Degustation*

## **Binnorie Feta Mousse**

baby heirloom beets, caramelized peanuts and organic wheat pops  
*Craggy Range 'Glasnevin' Riesling 2008, Waipara, NZ*

## **Nage de Langoustine,**

etuvé of heirloom carrots, baby fennel and marjoram  
*Terra d'Ouro Albarino 2009, Rias baixas, Spain*

## **Yamba Prawn and Oyster Mushroom Risotto**

artichokes, baby spinach, macadamia and parsley essence  
*Belgravia 'Apex' Chardonnay 2009, Orange, NSW*

## **Persimmons Sorbet**

handmade sorbet with caramelized lime

## **Pyrenees Lamb**

char grilled saddle, Jerusalem artichokes, swede and garlic confit tapenade  
*Yarra Burn Cabernet Sauvignon 2006, Yarra Valley, Vic*

## **Pear and Champagne Sabayon**

almond crumble and Poire William granité  
*Paul Jaboulet Le Chant des Griolles 2006, Beaumes de Venise, France*

Coffee, Tea, Petit Fours

\$90 per person

\$130 per person with matching wines

Degustation menu available nightly from 6-9pm

All prices inclusive of 10% GST

A transaction fee of 1.5% will apply to all credit card payments

Priority Privilege benefit is not available on Degustation Menu

Should you have any special dietary requirements please see your waiter

## *Dessert*

### **Milawa Gold Cheese**

cashew crusted, pan seared, baked red lady apple, chutney and cider vinegar 15

### **Persimmon Cannelloni**

white chocolate ganache and pistachio 14

### **Chocolate Sphere**

chestnut bavarois and Bailey curd 12

### **Rhubarb Soufflé**

Tahitian vanilla bean ice cream 14

### **Mandarin Mille-feuille**

honeycomb, meringue and saffron sorbet 12

### **Pear and Champagne Sabayon**

almond crumble and Poire William granité 14

## *Dessert Wine*

90ml / 375ml

2006	Bimbadgen Estate Botrytis Semillon	Hunter Valley	10	40
2006	Gramps Botrytis Semillon	Barossa Valley	13	55
2007	Cookoothama Botrytis Semillon	Hunter Valley		55
2000	Virtu Noble Semillon 375ml	Hawkes Bay, NZ		65
2006	Paul Jaboulet Le Chant des Griolles	Beaumes de Venise, France	14	60
2007	De Bortoli 'Noble One' Botrytis Semillon	Yarra Valley	20	80
2008	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley		95

## *Digestifs (30ml)*

### **Cognac**

Hennessy VS	19
Hennessy V.S.O.P	21
Hennessy X.O	45
Remy Martin X.O	45

### **Whisky**

Chivas Regal	14
Macallan 12 y.o	16
Laphroaig 10 y.o	17
Glenmorangie 18 y.o	32

### **Calvados**

Adrien Camut Pays D'Auge Privilege, 18 y.o	35
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### **Armagnac**

1967 Comte de Lamaestre	40
1979 Comte de Lamaestre	25

### **Fortified Wines**

Hanwood Port	10
Galway Pipe Port	16
Penfolds Grandfather Port	28

## *Coffee by Espresso di Manfredi*

7

A collaboration between Piazza D'oro and Stefano Manfredi. The result is a blend of high quality Arabicas from South America and a touch of fine Robustas from Asia.

## *Tea by Ronnefeldt*

per pot 7

Established in 1823, Ronnefeldt is one of the world's oldest tea companies producing a wide variety of Orthodox loose leaf teas, fruit and herbal infusions. Enjoy one of our favourite Ronnefeldt teas.

### English Breakfast

*a full bodied tea with a tang richness and sparkling flavour from the Uva district*

### Special Earl Grey

*a choice tea blended with the typical citrus aroma of the bergamot*

### Irish Malt

*the extravagant aroma of Irish whisky with a hint of cocoa blended with a malty assam tea*

### Oolong Formosa

*semi fermented Oolong from Formosa with a touch of bitterness at first & only a little theine*

### Tarry Lapsang Souchong

*an interesting China tea with the smoky aroma of smouldering, resinous wood*

### Classic Chai

*renowned India spice tea made from malty assam tea is pure bliss with milk and sugar*

### Mokalbarie

*an extravagant broken tea seeped in aroma; full bodied, spicy and malty*

### Nurbong

*this precious, delicately flowery tea is only plucked in the Himalayas in the spring time*

### Fancy Sencha

*delicately leafed sencha from Japan: light-green in the cup, with a continual but gentle breath of bitter sweetness*

### Jasmine Gold

*a harmonious blend of freshly plucked jasmine blossoms make this delicate China tea perfect*

### Classic Pai Mu Tan

*this China white-leafed tea is the very best in quality with the sweet aroma of freshness and light spice; light, jade-green*

### Peppermint

*a tea with the pep of menthol to refresh and cool*

### Sweet Chamomile

*a health-giving tea with chamomile blossoms that lend that typical mildly tart touch*

### Roibosh Vanilla

*traditional beverage from South Africa gently scented with delicate vanilla*

### Light & Late (Decaf)

*a refreshingly fruity Ceylon tea that has been decaffeinated with care to make an extra light and theine-free beverage*