

J O S P H ' S

The Chef's Tasting Menu has become a signature at Joseph's and perfectly represents the philosophy of Executive Chef Martin Horsley and what he believes the ultimate dining experience to be.

Tasting Menu

\$100.00 Without Wine pp

\$145.00 With Wine Pairing pp

Fresh Oysters

pink grapefruit & caviar dressing

2008 Shadowfax Sauvignon Blanc, Adelaide Hills, SA

Smoked Quail Breast

pickled water melon, salsa verde, roasted pecan nuts

Prickly Moses Summer Ale, Otway Vic

Seared Scallops

white chocolate risotto, white truffle oil, nasturtium

2008 Carlei 'Green Vineyards' Pinot Gris, Port Phillip, Vic

Glenloch Rabbit

*ginger buttered turnip, cranberries, crushed peas,
home made sausage & black pudding*

2006 Château Tanunda Merlot, Barossa Valley, SA

Or

Blue Eye Cod

*spinach, pine nuts, baby stuffed squid,
smoked paprika sauce*

2008 Shadowfax Riesling, Geelong, Vic

Rouzaire Gratte Paille

quince paste, oat bread

2006 De Bortoli 'Noble One' Botrytis Semillon, Bilbul, NSW

Strawberry Cannelloni

*lemon panna cotta, sweet red pepper coulis,
strawberry salad, basil sorbet*

2008 Two-Hands 'Brilliant Disguise' Moscato, Barossa Valley, SA

**Only available for the whole table
No discount available for advantage Plus Members**