



Entrée

Beetroot Tart with Fresh Horseradish Sauce
Almond Jelly with Crab, Almond Gazpacho, Prune Oil & Sweet Corn Custard
W.A. Marron with Lemon Curd, Vadouvan, Cos Lettuce and Burnt Fennel (\$8.00 Supplement)
Yellow-fin Tuna on French Toast with Foie Gras Butter and Pork Crackling
'Risotto' of South Australian Calamari & Prawn
Duck Ham with Pine Mushrooms, Potato & Parmesan

Mains

Bass Groper with Scampi Anglaise, Potato Crisps & Button Mushroom
Roast Pigeon with Steamed Cuttlefish, Black Rice & Brussel Sprouts
Slow Cooked Pork Jowl with Jerusalem Artichoke, Buckwheat, Date and Coffee
Young Rabbit with Wakame, Braised Cashew Nuts and Zucchini
Riverina Lamb with Goats Milk Custard, Peas, Cucumber & Young Leeks
Wagyu Sirloin, Soy Beans, Daikon, Paprika, Orange & Hot Mustard

Darling Mills Salad Greens 10

Potato Purée from New Seasons Potatoes and Grand Cru Butter 14

Dessert

Comté with Wild Blackcurrant, Sorrel, Nougatine and Nashi Pear
Goat Cheese Marshmallow with Strawberries, Raspberries & Beetroot Granita
'Lemon Tart'
Chocolate Mousse 'écrasé', Eucalyptus & Coconut
Caramelised Tomato Stuffed with Twelve Flavours and Star Anise Ice Cream
Quince with Milk Vacherin, Brown Butter and Maple & Jasmine Ice Cream

Degustation

Chaud-Froid Free Range Egg Alain Passard 1998

Almond Jelly with Blue Swimmer Crab, Almond Gazpacho, Sweet Corn & Avruga
2008 Niepoort, 'Tiara' Rabigato/Codega, Douro, Portugal

Green Lip Abalone with King Oyster Mushroom, Bread, Oyster & Elderflower
2008 Dveri Pax, Pinot Gris, Stajerska, Slovenija

Scampi with Lemon Curd, Vadouvan, Cos Lettuce and Burnt Fennel
2007 Stift Gaettweig, Riesling Gaettweiger Berg, Kremstal, Austria

Potato Ribbon with Pea and Ham
2008 Pierre-Marie Chermette 'Les Griottes' Beaujolais, Burgundy, France

Roast Muscovy Duck with Steamed Eggplant, Yoghurt and Dried Scallop
2006 Château Beaucastel, Coudoulet de Beaucastel, Mourvèdre/Grenache, Rhône, France

Wagyu Sirloin with Black Olive, Earl Grey Ash, Burnt Cucumber & Onion
2005 Remelluri Rioja Reserva, Rioja, Spain

(Optional Course)
Comté with Wild Blackcurrants, Sorrel, Nougatine & Nashi Pear
2005 Jacques Puffeney, Cuvée Sacha, Jura, France

Sauternes Custard

Tiramisu
10 Years old, Sercial, Henriques & Henriques, Madeira, Portugal

Salted Caramel Chocolates & Bitter Bon Bons

Dinner
Monday-Saturday from 6.30pm

degustation \$150
matching wines \$85
a la carte \$95 3 course

lunch
Friday from 12pm
prix fixe \$45 3 courses

Chefs: Mark Best and Pasi Petanen

Sommeliers: Nicolas André and Zoltan Magyar

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