

degustation menu (3, 4 or 5 courses)

i

Sugar cured beef with nectarine, prawn and fennel salad
2006 La Vieille Ferme Rose, Cotes du Ventoux, France

Poached lobster, truffled buttermilk pebbles and tea jus
2001 Bouvet 'La Nompaille' Saumur Chenin Blanc, Loire Valley, France

White bean Velouté, braised girolles, and morel mushrooms
2005 Bald Hills Riesling, Central Otago, New Zealand

ii

Cinnamon smoked duck, raspberries and watercress
2002 Dog Ridge Grenache, McLaren Vale, SA

Chive ravioli, steamed zucchini blossom and gallette potato
2006 Rockfield Semillon Sauvignon Blanc, Margaret River, WA

Lavender consommé, sea scallops, calamari and chive flowers
2007 Ross Hill Estate Sauvignon Blanc, Orange, NSW

cleanser

Lychee ice, strawberry and lychee bath

iii

Brioche crumbed Morbier, summer vegetables, pistachios
2006 Peel Estate Verdelho, Margaret River, WA

Sous vide of poached lamb saddle with broad and butter beans
2005 Cape Mentelle 'Trinders' Cabernet Merlot, Margaret River, WA

Pan fried sea bass fillet, beetroot and almond terrine and orange vanilla oil
2006 Crowded House Pinot Noir, Marlborough, New Zealand

iv

Fromage course

Smooth – fougereous and Woodside vigneron
2006 Alvaro Castro Dao Tinto, Dao, Portugal

Bite – bleu de Basque and Jensens red
2004 Punt Road Merlot, Yarra Valley, Vic

Texture – Mahon and Ashgrove cheddar
NV Campbells Tokay, Rutherglen, Vic

All fromage courses are served with candied Clementine's, quince and bread.

v

Peach and lemongrass consommé, champagne vanilla 'Baba', plum sorbet
NV Paul Louis Chenin Blanc Sparkling, Loire Valley, France

White chocolate mousse, pistachio ice cream, sweet and sour cherries
NV Sanchez Romate 'Cardenal Cisneros' Pedro Ximenez (PX), Jerez, Spain

'Lemon meringue' soufflé, lime sherbet, lemon curd ice cream
2003 Chateau du Pavillon Sainte-Croix-du-Mont, Bordeaux, France

3 Courses \$90/\$125 with matching wine

4 Courses \$105/\$145 with matching wine

5 Courses \$115/\$155 with matching wine