

Degustation Menu
\$125 pp

185 pp with Matching wines

Vegetable Crisps, Pork Scratchings and Foie Gras Mousse
2013 Mr Riggs 'EinRiese' Riesling – Adelaide Hills, SA

South Australian Yellow Fin Tuna with Iberico Ham and Avocado Puree
2009 Allandale Semillon – Hunter Valley, NSW

Hervey Bay Scallops with Cauliflower Puree, Soaked Raisin and Toffee Walnuts
2012 Conde De Albarie Albarino – Rias Biexas, ESP

Galston NSW Salt And Pepper Quail with Asian Salad and Pickled Chilli
2012 Rocca de Castagnoli Chianti DOCG – Chianti, ITL

Tasmanian Ocean Trout with Smoked Apple, Miso Eggplant and Spiced Kim Chi
2010 d'Arenberg 'The Derelict' Grenache – McLaren Vale, SA

Chocolate Marbre with Beetroot yoghurt Ice Cream and Almond Crumble
2011 Lapostolle 'Casa' Carmenère – Rapel Valley, CL