

 **BEST OF FRIENDS** 

TEN COURSE TASTING MENU

One hundred and sixty five dollars – food only

Two hundred and thirty five dollars – with 3 star wine

Two hundred and sixty five dollars – with 5 star wine

Grilled bremer bay abalone on aubergine caviar with a caper, parsley and lemon sauce

Hanging Rock Macedon Ranges Brut Rosé NV 100ml***

Piper Heidsieck Brut NV 100 ml*****

Rock melon gazpacho, blue swimmer crab meat, extra virgin olive oil, basil ice cream

Peel Estate Verdelho 2013 100 ml***

Hugel Gentil Alsace Gewürztraminer Pinot Gris Riesling Muscat Sylvaner 2011 100 ml*****

Confit of truss tomato in mint syrup stuffed with celeriac and grape remoulade, grilled asparagus and artichoke, red onion jam

Pasqua Delle Venezie Pinot Grigio 2013 100 ml***

Zarephath Porongorup Riesling 2011 100 ml*****

Barramundi fillet grilled with mixed herb and soya jus, cauliflower couscous, glazed sweet potato and pink pepper

McWilliam's Mt Pleasant Elizabeth Hunter Valley Semillon 2012 100 ml***

Bagoa do Mino Rias Baixas Albariño 2012 100 ml*****

Ballotine of mount barker chicken with mushroom and spinach, grilled baby fennel, chicken skin crisp, tarragon sauce

West Cape Howe Mount Barker Chardonnay 2013 100 ml***

Leeuwin Estate Art Series Margaret River Chardonnay 2011 100 ml*****

Spatchcock with red wine vinegar and shallot sauce, truffle potato mash, baby carrot

Charles Melton Barossa Valley Rose of Virginia 2014 100 ml

Roasted young duck fillet with rhubarb sauce, potato gnocchi, layers of silver beet and parmesan cheese

Harewood Estate Great Southern Shiraz Cabernet 2012 100 ml***

Castle Rock Estate Great Southern Pinot Noir 2013 100 ml*****

Rack of lamb coated with lemon zest, garlic and parsley, zucchini and eggplant, confit cherry tomatoes

Serafino McLaren Vale Shiraz 2012 100ml***

Rockford Barossa Valley Shiraz 2009 100 ml*****

Fillet of 120 day grain fed black angus beef with red wine jus, truffle butter, glazed shallots, field mushroom and paprika potato chips

Wagyu beef grade 5

An additional twenty five dollars

Fermoy Estate Margaret River Merlot 2009 100ml***

Moss Wood Margaret River Cabernet Sauvignon 2009 100 ml*****

Tiramisu soufflé, toasted almond parfait, chocolate sauce, biscotti

Taylor-Ferguson Riverina Botrytis Semillon 2009 100 ml***

De Bortoli Riverina Noble One Botrytis Semillon 2010 100 ml*****