

Amuse Bouche

*NV Larmandier – Bernier Blanc de Blancs, Vertus, Champagne, France (125ml)
Optional extra wine match (\$29)*

Tasmanian Huon Salmon

Confit with pickled ginger, orange, puffed wild rice, wasabi, and nori powder
2009 Tyrrell's 'Vat 1' Semillon, Hunter Valley, NSW (75ml)

North Atlantic Scallops

Seared with foie gras mousse, coffee, Jerusalem artichoke and Bourbon foam
*2011 Hermann J. Wiemer 'Magdalena Vineyard' Riesling,
Finger Lakes, New York State (75ml)*

Snapper, SA

Steamed with king prawn, potato and shellfish risotto, zucchini,
bergamot and Pinot Gris foam
2008 Tapanappa 'The Tiers Vineyard' Chardonnay, Piccadilly Valley, SA (75ml)

Aylesbury Duck, VIC

Seared breast with croustillant, confit yolk, young pistachio,
braised cabbage and quince
2012 Tongue in Groove 'Clayvin Vineyard' Pinot Noir, Marlborough, NZ (75ml)

Pre Dessert

Spiced quince cake, almond and pistachio praline, maple parfait and roast quince puree

*2011 P. Bise 'Les Rouannières' Chenin Blanc,
Coteaux du Layon AC, Loire Valley, France (60ml)*

“Fromage du jour”

With onion and fig chutney, quince paste, pear, walnut and witlof salad
2006 Coates Vintage Port Shiraz, McLaren Vale, South Australia (60ml)

Petit Fours

Degustation menu **\$130** per person

Optional wine matching **\$70** per person

The degustation menu is designed for the enjoyment of the whole table.

*please note Sunday and Public Holiday pricing applies