

## Degustation Menu

*\$105 six course set menu*

*\$175 with recommended paired wines*

Shiitake mushroom, crab and chive egg roll, black garlic aioli

*Pazo Do Mar 'Expresion' Albarino 2016, Rias Baixas, Spain*

Sweet prawn ceviche, passionfruit pearls, candied lemon and shaved bonito

*Apostrophe Stone's Throw 2017, Great Southern WA*

Grilled Swan valley figs, fig leaf ricotta and lavender honey, kataifi

*Lamont's 'White Monster' Chardonnay 2016, Margaret River, WA*

Roast chicken with pumpkin puree, curry leaf and paprika oil, pepita pesto

*Pagos de Familia Langa Peiza El Coll Old Vine Gamacha 2015, Spain*

Lamb rump, Parisienne gnocchi, minted labneh and fire roasted romesco

*Lamont's Family Reserve 2015, Malbec, Shiraz, Merlot, Multi Regional*

Single origin chocolate marquis, aero chocolate, cocoa nibs & cumquat marmalade

*Lamont's Navera NV, Swan Valley, WA*