

## **Degustation Menu**

*\$95 six course set menu*

*\$165 with recommended paired wines*

Burrata with nduja sausage, garden peas, grain crisps, lemon evoo

*Alvinte Albarino 2014, Rias Baixas, Spain*

North west squid and chorizo, grilled cucumber, chilli and soft herb salad

*Pedestal Pinot Gris 2016, Margaret River, WA*

Japanese pancake with Ibérico Jamón, bbq sauce and bonito

*Picardy Pinot Noir 2014, Pemberton, WA*

Organic chicken, roasted cauliflower puree, pine nuts, sultana & Jarrah honey

*Lamonts White Monster 2015, Donnybrook, WA*

Lamb tenderloin with roast vegetable hommus, confit beetroot and chimichurri

*Yalumba 'Hand Picked' Shiraz Viognier 2014, Eden Valley, SA*

Chiffon cheesecake, raspberry mascarpone, orange compressed strawberries

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