



DEGUSTATION
SUMMER 2025

House-Made Focaccia, Sun-Dried Tomato Butter

KING ORA SALMON TARTARE (gf)

cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream

2021 Leeuwin Estate 'Brut', Margaret River, WA

This Western Australian Sparkling from Margaret River is made with traditional techniques. The palate is fine, delicate & clear on the nose featuring notes of grapefruit, apple & lemon curd. Finishing up with gentle layers of cinnamon, sesame & floral notes of jasmine. A perfect match with this dish to start your tasting journey.

CHICKEN ROULADE (gf)

spinach & roasted garlic farce, carrot purée, sugar snap peas, mint jelly, gravy

2023 Risky Business 'Luxe Riesling', Mount Barker, WA

This "off dry" wine with mouth filling sweetness has notes of lemon, lime & apple blossom followed by aromas of lychee & blossom. This "Kabinett style" showcases a great wine from Mount Barker to pair with our chicken roulade.

LINE CAUGHT MARKET FISH (gf)

brussels sprout, swordfish bacon, potato crisps, mustard sauce

2023 Voyager Coastal Chardonnay, Margaret River WA

This Chardonnay is fresh & full of vitality. Offering a punchy core of grapefruit & peach flavours with vibrant tropical notes. Subtle hints of French oak add a classy layer of complexity & texture that finishes with a crisp, citrus fruit edge.

MARGARET RIVER WAGYU BEEF (gf, df)

sweet potato & miso purée, crispy kale, rice cracker

2022 Moss Wood "Amy" 'Cabernet-Blend', Margaret River, WA

This Cabernet Blend has notes of cherry chocolate, blueberry, blackberry & cedar, defined by soft tannins, is another great wine from Margaret River. It is medium- full bodied, intense, fleshy & yet elegant to drink, a perfect pair with our Margaret River Wagyu Beef.

PEACH PAVLOVA (v, gf)

fresh nectarine, chantilly, peach & nectarine compote, lychee ice cream

2020 Pressing Matters R139 'Cane Cut Riesling', Coal River Valley, TAS

This Riesling, frizzante, is inspired by the classic Mosel style, showcasing us what Tasmania can achieve. Pristine dessert Riesling of crystalline structure, pitch-perfect purity & jubilant persistence. Our Peach Pavlova matches perfectly with the R139. The acidity & the sweetness are a gamechanger, with notes of peach, nectarines, wildflower, wild lemons & lime juice.

Five course tasting menu for \$150 per person

Matching wines \$85 per person

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan

Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.