



DEGUSTATION
SPRING 2024

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 and 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, jus gras

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

2022 Evoi 'Chardonnay', Margaret River, WA

This Chardonnay is another showcase of what Western Australia has to offer. This wine is perfectly balanced with notes on the palate of white peach, nectarine & fig, a hint of toast & savory notes, finished by hazelnut & cashew.

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 and yet elegant to drink, a perfect pair with our Margaret River Wagyu Beef.

STRAWBERRY SWISS ROLL

custard chantilly, strawberry, yuzu curd, lemongrass ice cream

2021 Heggies Estate 'Botrytis Riesling', Eden Valley, SA

As a result of the 3rd dry winter in the Eden Valley, this Botrytis Riesling grew under almost perfect conditions, creating aromas on the nose of honeycomb, marzipan & cumquat. The palate is full of dried citrus, fresh apricots, lavender; a well-balanced sweetness with slight acidity to complement this dessert.

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.