

Spring Degustation

Friday 14th October

Pickled East coast oyster with cucumber and apple jelly.

Chilled garden pea soup with yoghurt pannacotta and raw asparagus.

Heemskerk Gerorge Jensen Hallmark Cuvee.

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Tartare of white market fish with blood orange salsa.

2011 Jinglers Creek Riesling

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Half shell scallop grilled with seeded mustard beurre blanc and pine nut crumble.

2016 Goaty Hill Pinot Gris

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Slow cooked Marion's free range egg with steamed organic asparagus, brioche noir crumbs and crisp pancetta.

2008 Bundaleera Chardonnay

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Galatine of wild rabbit with pistachios, carrot crème and baby buttered carrots.

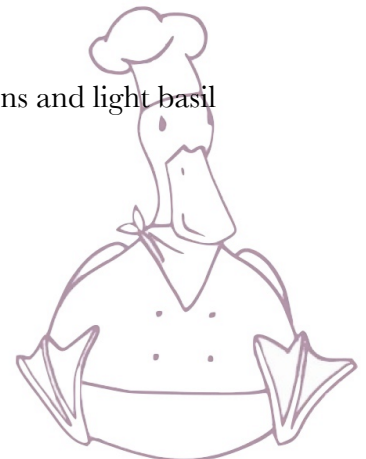
2001 Providence "Miguet" Pinot Noir

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Herb crusted loin of spring lamb, artichokes, olives, spring greens and light basil scented jus.

1992 Rotherhythe Cabernet Sauvignon

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Long cooked Cape Grim beef cheek, parsnip puree and duck fat roasted vegetable confit.

2002 Elderton "Command" Shiraz

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Rhubarb tart tartin, vanilla cream.

2011 The Bend Botrytis Riesling

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Affogato mousse with coffee sorbet and crisp almond biscotti.

De Bortoli Black Noble

\$195 per person

Because of the style and structure of this particular evening, this menu is not subject to change.

