



6 Course Menu - \$130
Wine pairing - \$80

0 | Appetizers

- 1 | Narooma sea bass | tomato | fennel | basil
2023 Helm, Classic Riesling, Canberra Region NSW

- 2 | Narooma blue eye trevalla | capsicum | sweet corn | parsley
2023 Collector Sangiovese Rose, Canberra Region NSW

- 3 | Tathra Place pork | leek | shiitake | miso
2022 Collector Chardonnay, Canberra Region NSW

- 4 | Tathra Place duck | beetroot | radicchio | tarragon
2021 Yangarra GSM, McLaren Vale SA

- 5 | Mango | passion fruit | coconut | lemon myrtle
2023 Mada Prosecco, Canberra Region NSW

- 6 | Tenaru 67% chocolate | Tasmanian cherry |
szechuan pepper | quinoa
2023 Cullen Late Harvest Chenin Blanc, Margaret River WA

0 | Sweets