



## *Degustation Menu*

\$135 per person excluding wines

\$85 per person for accompanying matching wine selection

### **Citrus Cured Tasmanian Ocean Trout**

Salmon Pearls, Dill Crème Fraiche

*2007 Bernhard Ott, Riesling, Austria*

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### **Roast Butternut Pumpkin Soup**

Goat's Cheese & Baby Herbs

*2015 Empirica Gewürztraminer, Great Southern, WA*

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### **Seared Exmouth Goldband Snapper**

Shaved Fennel & Peas, Macadamia Nuts

*2012 Heydon Estate "The Willow", Margaret River, WA*

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### **Roast Dorper Lamb Rump**

Cracked Wheat Salad, Candied Beetroot

*2014 3 Drops, Pinot noir, Mount Barker, WA*

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### **Pre-Dessert**

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### **Chocolate Trilogy**

Dark Chocolate Cheesecake, Milk Chocolate Ice-cream, White Powder

*Talijancich Reserve Muscat Solero 61, Swan Valley, WA*

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### **Tea, Coffee and Petit Fours**

*Menu is seasonal and subject to change*