

Degustation Menu

\$120 per person excluding wines

\$55 per person for wine pairing

\$85 per person for premium wine pairing

Citrus Cured Tasmanian Ocean Trout

Salmon Pearls, Dill Crème Fraiche



Roast Butternut Pumpkin Soup

Goat's Cheese & Baby Herbs



Baked Barramundi

Saffron and Israeli Cous Cous, Mushrooms



Stockyard Beef Loin

Braised Black Eye & Cannellini Beans, Winter Vegetables



Pre-Dessert



Chocolate Trilogy

Dark Chocolate Cheesecake, Milk Chocolate Ice-cream



Tea, Coffee and Petit Fours additional \$10