

## TASTING MENU

### Amuse Bouche

Sydney rock oyster | yuzu & mango | seaweed

### Albacore tuna “crudo”

Sesame & olives | ponzu vinaigrette | coriander

*2015 Josef Chromy Riesling*

*Tamar Valley, Tasmania*

### Butternut squash & chestnut veloute

Pumpkin rissole | truffled pepe saya mascarpone | puffed pumpkin seeds

*2008 Tahbilk ‘Old Vines’ 1927 Marsanne*

*Nagambie Lakes, VIC*

### Slow cooked Tasmanian salmon

Carrot declination | kaffir lime | coconut foam

*2016 Soumah ‘Hexham’ Single Vineyard Chardonnay*

*Yarra Valley, VIC*

### Slow cooked wagyu beef cheek “Bourguignon Style”

Parsnip puree | carrots & turnip | savoy cabbage

*2012 Fraser Gallop Cabernet Sauvignon*

*Margaret River, WA*

### Strawberry consommé

Yogurt mousse | shortbread

*2016 Pressing Matters R139 Riesling*

*Coal River Valley, Tasmania*

### Valrhona chocolate bar

Popcorn ice cream | salty caramel sauce

*2011 Cornet & Cie*

*Banyuls, France*

**Six course \$105**

**\$165 with matching wines**

**Four course \$85**

**\$130 with matching wines**

Menu designed to be enjoyed by the whole table

**Created by our executive chef Etienne Karner**

*10% surcharge applies on public holidays*