

## TASTING MENU

Asparagus & coconut gazpacho  
Smoked eel & sorrel tartine

Marinated snow crab salad  
Watermelon | ginger foil | avocado | cilantro  
*2015 Joseph Chromy Riesling, Tamar Valley, Tasmania*

Smoked potato & leek agnolottis  
Onion soubise | radish | caviar beurre blanc  
*2009 Shaw & Smith M3 Chardonnay, Adelaide Hills, SA*

Almond milk poached Black Cobia fillet  
Green pea & lemongrass nage | fingerlime sago  
*2013 Toppers Mountain Gewurztraminer, New England, NSW*

Slow braised wagyu beef cheek  
Tasmanian mustard | lettuce hearts | topinambur | cassis shallots  
*2012 Fraser Gallop 'Parterre' Cabernet Sauvignon, Margaret River, WA*

Lemon posset  
Strawberry salsa | micro basil  
*2007 Le Tertre du Lys D'or, Sauternes, France*

Mango & white chocolate parfait  
Passion fruit curd | pain de genes | Alphonso mango compote  
*2008 San Felice Vin Santo, Tuscany, Italy*

**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*