



Degustation menu / 115pp

Add matching wine / 85pp

Snacks for the table

Salmon belly, potato, celeriac

2017, Frankland Estate 'Isolation Ridge', Frankland River, WA

Kingfish, confit duck, roasted grapes, verjus sauce

2018, Unico Zelo, 'Truffle Hound' Nebbiolo|Barbara, Claire Valley, SA

Confit pork jowl smoked over coal, cauliflower, tea spiced prunes

2016, Poire 'Authentique' Cider, Normandie, France

Steamed blue eye cod, parsley emulsion, braised rappe, white radish

2016, Clarence House 'Reserve' Chardonnay, Cambridge, TAS

Free range lamb, peas, smoked yoghurt, mint

2016, Onannon Pinot Noir, Gippsland, VIC

Saisonal sorbet flavour

2016, Domaine des Baumard 'Carte D'Or', Rocheford, France

Milk chocolate, honeycomb sphere, pear, caramel

2017, Kracher, Muscat|Ottonel|Auslese, Burgerland