

chef's tasting menu

first course

Blue swimmer crab tortellini
With fennel remoulade and a champagne and lemon
balm emulsion

—
Wine

Mother of Pearl NV Brut
Coonawarra, S.A

second course

Sauteed Daylesford pine mushrooms
Served on truffled polenta, soft egg and tarragon /v / GF

—
Wine

Tahbilk Marsanne 2003
Nagambi, Victoria

third course

Slow braised Berkshire pork belly
Served with shaved turnip, crackle, golden peach com-
pote and masterstock / GF

—
Wine

Best's Great Western Pinot Meunier 2010
Great Western, Victoria

fourth course

28 day dry aged grass fed eye fillet
Served with glazed beetroot, braised cigar and bone
marrow jus

—
Wine

Summerfield Shiraz 2008
Pyrenees, Victoria

dessert

Assiette of Valrohna chocolate
Featuring Ivoire and raspberry brulee, Guanaja and
hazelnut mille feuille and Manjari parfait w/ crystalised
orange

—
Wine

Chambers Muscadelle NV
Rutherglen, Victoria

or

cheese

Selection of three cheeses
Served w/ riesling poached figs, date and hazelnut
brioche, lavosh, fresh apple and walnuts

—
Wine

Domaine Terlato & Chapoutier Shiraz/Viognier 2008
Heathcote, Victoria

pricing structure

3 course food only-\$60 per person

3 course including matching wine-\$95 per person

5 course food only-\$90 per person

5 course including matching wine -\$140 per person

Wagyu surcharge \$12.50 per person