

OUR CHOICE

degustation feast, winter 2019

Min. 4 people per table, \$75 per head

Optional wine pairing +\$45 per head

Sydney rock oysters

Champagne mignonette sauce

Chef's Swedish salmon gravlax

Mustard dressing, horseradish cream, house baked rye bread

Drunken pâté

Brandy, vermouth & port poached chicken livers, pickled grapes, organic sourdough

Crispy pork belly

Apple gel, celeriac remoulade, cider jus

Barramundi

Sweet potato purée, wilted spinach, citrus beurre blanc

Roast broccolini

Tossed with chilli, lemon, garlic

Braised beef cheek

Potato purée, crispy root vegetables

Spiced apple & blackcurrant cake

Whipped custard, hazelnut praline

Cheese plate

Australian & imported cheeses, sliced apple, house made condiment, honey comb, lavosh

GF

GF

option

GF

option

GF

GF

GF

GF

GF

option

Wine pairing



Madfish 'Vera's'
Chardonnay Pinot Noir
Great Southern WA, NV

Coppabella Pinot Noir
Tumbarumba NSW, 2018

Peter Lehmann Pinot Gris
Barossa, SA 2017

Pampas 'Expression' Malbec
Mendoza ARGENTINA, 2017

Majella Sparkling Shiraz
Coonawarra SA, NV

Longview 'Epitome'
Late Harvest Riesling
Adelaide Hills SA, 2016