



Degustation Menu

Sample menu

Degustation: is a culinary term meaning “a careful, appreciative tasting of various food” and focussing on the gustatory system, the senses, high culinary art and good company.

Jerusalem artichoke veloute, vanilla salt

Petite Tuscan tart, taleggio, warm lentil vinaigrette

Local Angus striploin, winter vegetables, shallot puree, meat stock reduction

Pont l’Eveque, walnut bread, quince paste

Honey panacotta, poached date, Pedro Xeminez reduction



Suggested wine matching

(beverages not included)

First Course

Knight's Granite Hills Riesling 9.5

Second Course

Mt Franklin Estate Pinot Grigio 8.5

Third Course

Passing Clouds 'Graeme's Blend' Shiraz Cabernet 10.5

Fifth Course

Margan Semillon Botrytis 13

Full wine list available on request