

5 course

Escape Experience

Chef's platter of four inspired tastes

Mortar & Pestle Sparkling Brut NV- SA

Pan fried haloumi, heirloom tomatoes, grapes, gherkin & caper
berries

St Maur "The Saint Series" Pinot Gris – Southern Highlands

Veal backstrap with broad beans, Australian blue lentils, fetta &
slow roasted tomato

Diamond Creek Cabernet Sauvignon – Southern Highlands

Chocolate marquis with coffee meringue, maraschino cherry &
chocolate crumb

Tertini Nobile Riesling – Southern Highlands

Chefs exclusive Sorbet

Ask our friendly wait staff to have the recommended wine tasting for only \$45.00 pp