

# SEASON

DRINK. DINE.



## Season Spring Tasting Menu

Queensland scallop ceviche, fermented green chilli, avocado, finger lime, cucumber (GF)  
*Hugel Gentil Gewürztraminer Pinot Gris Riesling Muscat Sylvaner,*  
*Alsace, France*

Master stock braised pork belly, xo sauce, squid cracker, yuzu (GF)  
*Chaffey Bros. Wine Co. "Not your grandma's Riesling"*  
*Eden Valley, SA*

Snapper, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF)  
*Jim Barry 'Annabelle's Rosé*  
*Clare Valley, SA*

Za'atar spiced lamb loin, braised neck tagine, carrot, pickled date & pomegranate & rose jus (GF)  
*Langmeil Prime Cut Shiraz*  
*Barossa Valley, SA*

Raspberry & rosewater pannacotta, basil & white chocolate (GF)  
*Yalumba FSW 8B Botrytis Viognier*  
*Wrattonbully, SA*

### **Additional Courses**

Three local oyster taster-\$12pp

*Natural, Smoked speck kilpatrick, Macadamia milk & finger lime*

Local farmhouse cheese taster, muscatels, poached pear, date chutney, raspberry mustard, lavosh-\$12pp

### **Early Bird Offer when ordered before 6.30pm daily**

\$68 per person - Food only

\$115 per person - With matching wines

### **Regular Pricing**

\$89 per person - Food only

\$135 per person - With matching wines

**By reservation only, call 0266747766 \*Not valid in conjunction with any other offer or discount voucher**



**DRINK... MON-SUN 17:00 – LATE. DINE... MON-SUN 18:00 – LATE**  
**Please note, credit card processing fees apply to VISA, MasterCard, AMEX & JCB/Diners**

