



“One of the very nicest things about life is
the way we must regularly stop whatever we are doing and
devote our attention to eating”

Luciano Pavarotti

5 course Chef selected degustation menu

Char-grilled Turkish bread (V, VG, DF)

smashed spiced chickpeas w chilli olive oil

Redbank 'The Long Paddock' Pinot Grigio 2018 / Regional Victoria, VIC

Thai roasted pumpkin soup (V, VG)

galangal, lemongrass, turmeric, kaffir lime leave, coconut cream

West Cape Howe Riesling 2016 / Mt Barker, WA

Coral Coast barramundi (GF)

hummus, mint yoghurt, cumin salt, pomegranate, petit herb salad

Jim Barry 'Annabelle's' Grenache Rosé 2018 / Clare Valley, SA

Black Angus beef fillet (Chefs signature dish)

exotic mushroom crust, Paris mash, asparagus, fried egg yolk, truffle salt, Shiraz essence

Vasse Felix 'Filius' Cabernet Sauvignon 2016 / Margaret River, WA

Nutella panna cotta

torched marshmallows, raspberry dressing, banana brûlée

Yalumba 'FSW8B' Botrytis Viognier 2017 / Wrattenbully, SA

\$100 food only

\$135 with paired wines

