

# SEASON

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DRINK. DINE.



## Season Winter Tasting Menu

Heirloom beetroots, curds & whey, mandarin (V, GF)

*Hugel Gentil Gewürztraminer Pinot Gris Riesling Muscat Sylvaner, Alsace, France*

Wild caught rabbit ravioli, white bean & beer, charred onion, porcini, pearl barley

*Chaffey Bros. Wine Co. "Not Your Grandma's Riesling", Eden Valley, SA*

Sake glazed barramundi, charred kelp & oyster shell broth, crustaceans, local mushrooms, furikake (GF)

*Freycinet Louis Chardonnay Bicheno, TAS*

Miso glazed beef short rib, pickled pear, celeriac, wasabi pea, liquorice root jus (GF)

*Running with Bulls Tempranillo, Barossa Valley, SA*

Dark chocolate mousse, burnt orange & thyme custard, beetroot (GF)

*Yalumba FSW 8B Botrytis Viognier, Wrattontully, SA*

### **Additional Courses \$12pp**

Three Local Oysters Taster

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

Local farmhouse cheese taster, muscatels, poached pear, quince, charred fig chutney, lavosh

**V-vegetarian**

**GF-gluten free**

### **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**

