

DEGUSTATION MENU

5 COURSES 95
WITH WINE 125

Sydney rock oysters, lemon & pepper granita
Villa Chiopris Prosecco, Veneto Italy

Old figs, San Danielle prosciutto, gorgonzola, pistachio, saba (gf)
2020 Wood Vale Riesling, Clare Valley SA

Tagliolini, blue swimmer crab, cherry tomato, zucchini, chilli (df) (nf)
2018 Ultimate Rose, Provence France

200g Cape Grim Beef tenderloin, celeriac, heirloom carrots,
cherry tomatoes, cavolo nero, jus (nf) (gf)
2015 Main & Cherry Shiraz, McLaren Vale

Millefoglie, mousse, mango (nf)
2015 Passito di Pantelleria Liquoroso, Sicilia

Please advise your waiter of any allergens before ordering as
some dishes can be modified

For bookings of 10 guests or more a 10% service surcharge applies