

Degustation Menu

Smoked salmon, steamed asparagus & poached egg with a truffle oil dressing
Henschke 'Peggys Hill' Riesling, Eden Valley SA

Soft shell crab with lemon meunier & panzanella salad
Pasqua Soave Classico, Dry Blend, Venice Italy

Pan Seared Veal on a porcini mushroom risotto
Stonier Pinot Noir, Mornington Peninsula VIC

Eye Fillet, greens, potato mash, caramelized onion with olive & tomato jus
Mintaro Cabernet Sauvignon, Clare Valley SA

Assiette of Dessert (Tasting plate) or cheese platter
Tamar Ridge Botrytis Riesling, Tamar River TAS

Tea/Coffee

Cambells Classic Muscat, Rutherglen (additional \$8 per glass)

5 Courses \$55pp
Matching wines \$25pp