

Garden Tasting Menu

Rosemary Country Bread & Cultured Butter

Smoked Wahoo

Fermented Loquat & Chilli Jam, Sourdough Crostini,
Micro Herbs, Crème Fraîche Gel

Pairs with

De Fournier 'Père & Fils' Sauvignon Blanc, Loire Valley, France, 2023 **\$16**

Tucker's Farm Goats Cheese Cappellacci

Teriyaki Mushroom, Fava Beans, Spring Peas & Madeira Sauce

Pairs with

Nik Weis Mosel 'Urban' Riesling, Mosel, Germany 2022 **\$17**

Beef Fillet

Heritage Beetroots, Hazelnut & Sunchoke Puree,
Tarragon Emulsion & Caramelised Onion Jus

Pairs with

Moulin d'Issan Bordeaux Superior, France 2021 **\$18**

Triple Chocolate Gateau

Chocolate Ganache, White Chocolate Crème Anglaise
& Caramelised Pecan Crumb

Pairs with

Vietti Moscato d'Asti Cascinetta, Italy 2022 **\$18**

Petit Fours

Tea & Coffee

\$135 pp - gratuity not included

Wine pairings individually priced or enjoy as a package for \$55