



6 Course Chefs Tasting Menu

Soft Basil Cake

Roasted capsicum & tomato salad, Persian feta & aged balsamic

Match: Cloudy Bay Pelorus Sparkling Wine

Sautéed Prawn

Parmesan crumbs, garlic chive puree & salmon pearls

Match: Nautilus Estate Sauvignon Blanc

7 Spiced Tuna Tataki

Beetroot noodles, pickled grapes, wasabi pea dust & umeboshi vinaigrette

Match: Leeuwin Estate Art Series Riesling

Crispy Quail

Citrus & edamame bean salad, master-stock vinaigrette

Match: Mr Riggs Tempranillo

Roasted Lamb Cutlet

Dukkah spice, apple celery salad, roast pumpkin & mint jus

Match: Roaring Meg Pinot Noir

Pistachio & Peach Shortbread

Mint marshmallow gratin & lychee sorbet

Match: Plantaganet 'off the rack' Chenin Blanc

**\$99 per person food only, 6 matching wines \$50 per person
Orders will need to be placed prior to 9pm.**