



## *6 Course Chefs Tasting Menu*

### Amuse Bouche

Cured Salmon on crisp tortilla with avocado puree  
Natural Oyster with mignonette dressing

### Prelude

#### Sashimi of King Fish

Light horseradish cream, Avruga caviar & traditional accompaniments  
*St Hallett Riesling (Eden Valley)*

### Starter

#### Togarashi Tempura Moreton Bay Bug Tail

Pineapple, cardamom & tomato chutney  
*Chandon Pinot Gris (Yarra Valley)*

### Entree

#### Ravioli of Twice Cooked Duck

Sauté of shitake, eschallot & garlic with cassia bark cream reduction  
*St Hallett Grenache Shiraz Touriga (Barossa Valley)*

### Main

#### Petit Eye Fillet of Beef

Braised beef cheek, white sesame pudding & gari jus  
*Henschke Keyneton Estate Shiraz Blend (Barossa Valley)*

### Dessert

#### Valrhona Dark Chocolate Tart

House made vanilla bean ice cream  
*Yalumba Hand Picked Botrytis Viognier (Wrattonbully)*

**\$110 per person food only, 5 matching wines \$50 per person  
(Wine total = 440mls or approx 5 standard drinks)  
Orders will need to be placed prior to 9pm**