



DEGUSTATION MENU

**Basil infused sashimi tuna with pickled ginger, cucumber salad,
soy and mustard seed dressing**

2005 Bethany Riesling , Eden & Barossa Valleys, SA

**Seared Queensland scallops with confit duck terrine, soubise
puree and apple salad**

2005 Wood Park Meadow Creek Chardonnay, King Valley, VIC

**Roasted quail with cauliflower puree, chorizo, fine herb and
pear salad, thyme jus**

2005 Tertini Crossroads Pinot Noir, Southern Highlands, NSW

**Grass fed yearling beef fillet with truffle mash, roasted king brown
mushroom, green beans and port wine jus**

2004 Train Track Cabernet Sauvignon, Yarra Valley, VIC

**Chocolate marquise, strawberry ice cream, mixed seasonal
berries with a rhubarb compote**

2007 Cookoothama Botrytis Semillon, Darlington Point NSW

\$80.00 Food Only/ \$110.00 with wine matching

*Surcharge of \$8 per person applies on Sundays and public holidays
Owner James Mussillon*