



## *Degustation menu*

( \$130 PP Food only, \$ 170 pp with wine)

### ***Sunday & Public holiday***

(143 PP Food only, 187 PP with wine)

Beetroot tart tatin and beetroot carpaccio, goat's cheese mousse and sesame tuille

*(2007 Bird in Hand sparkling pinot noir Adelaide Hills SA)*

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Crab and coriander terrine, crispy soft shell crab and frissay salad  
Lemon vinaigrette

*(2007 Gravitas Sauvignon Blanc Marlborough NZ)*

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Scallops boudin and scallop ceviche, fennel and squid salad  
Anis dressing

*(2004 Chalkers crossing Riesling Hilltops NSW)*

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Duo of corn fed chicken: boudin and ballotine served with corn puree, quinoa,  
Potato galette and chicken jus

*(2008 Mount Rosa Pinot Noir Central Otago NZ)*

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Char grilled MSA beef fillet, braised brisket, carrot puree and red wine sauce

*(2006 Kyeema Shiraz Canberra District ACT)*

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Sorbet

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Strawberry parfait with strawberry jelly and baby meringues

*(2007 Yerring Station 'Riesling Late Harvest' Yarra Valley VIC)*

Chef James Titheradge / James Mussillon