

chef's tasting menu

Hand Dived Scallop,

gooseberry, almond, radish

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China

Smoked Duck Breast,

confit leg, sweetcorn, chili

Zu Tisch Rot Blaufränkisch/Zweigelt/St Laurent, Andreas Gsellmann, Burgenland, Austria

Roast John Dory

heritage carrot, cumin cream risotto

Semillon/Vermantino/Muscat/Viognier, Sigurd Wines, Clare Valley, South Australia

Roast Fillet of Dry Aged Beef,

thyme layered potatoes, shallot, horseradish, peppercorn cream sauce

Château Cissac, Cru Bourgeois, Haut Medoc, France

or

Soy Poached Halibut,

shimeji mushroom, prawn dumpling, hot and sour cabbage

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Barkham Blue,

fresh honeycomb, truffle, water biscuit

Kopke Fine White Port, Douro, Portugal

Lemon,

curd, sponge, espuma

Blackberry Crumble Soufflé,

caramelized apple sorbet, vanilla custard

Cabernet Franc Ice Wine, Inniskillin, Ontario, Canada

coffee, tea & sweet treats

95 pp

65 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 - 1.30 & dinner 6.30 - 8.30 | Wednesday – Saturday**