



## TASTING MENU (TDH)

*Thoughtfully paired to complement each course*

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### EXPERIENCE

**2 COURSES — \$75 (food only) | \$100 (wine pairing)**

**3 COURSES — \$90 (food only) | \$120 (wine pairing)**

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### ENTRÉE

Natural Oysters, Lemon

OR

Rustic Winter Beetroot & Garden Leaf Salad (v)

Wine Pairing (150 ml)

Leura Park Blanc de Blanc | Oakdene Ly Ly Pinot Gris

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### MAIN COURSE

Victorian Pork Cutlet 300g

OR

Market Fish, Seasonal Preparation

Wine Pairing (150 ml)

Yering Station Chardonnay | Shaw + Smith Sauvignon Blanc

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### DESSERT

Dark Chocolate & Mascarpone Mousse

OR

Lemon Parfait, Citrus & Cream

Wine Pairing (75 ml)

It's 5 O'Clock Somewhere Moscato

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## **INFORMATION**

(mwg) Made without gluten | (v) Vegetarian | (mwd) Made without dairy | (vg) Vegan

All care is taken to accommodate dietary requirements; traces of allergens may be present due to shared kitchen environments.

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## **TERMS & CONDITIONS**

This tasting menu is for the entire table only and is not available with à la carte menu.  
No discounts, promotions, or special offers apply.  
15% surcharge applies on public holidays.