

Chefs Selection

A selection of dishes chosen by our chefs for your enjoyment

Cognac liver parfait, port jelly, pickled baby figs,
brioche, micro nasturtiums

2016 Lorentz 'Evidence' Riesling, Alsace, France



Macerated Queensland king prawn
lemon, shaved artichoke and sorrel

2016 Frogmore Creek Fumé Blanc, Coal River, Tas



Crisp pork belly, carrot purée, pickled radish,
carrot top harissa, charred red witlof

2016 Trofeo Estate 'Amphora' Pinot Gris, Mornington, Vic



Black Angus beef fillet with short rib lasagnette
pencil asparagus and black pepper sauce

2015 Domaine Hautes Cances, Cairanne, Cote du Rhône, France



Tiramisu doughnut, cocoa nib mousse, raspberry pearls

2009 Long Gully 'Ice Riesling', Yarra Valley, Vic



Tea, coffee and pralines

Five courses with matched wines \$154 pp

special dietary requirements catered for on request