

TASTING MENU

65.00 per person
95.00 per person with paired wines

PIGEON

Pigeon, spiced squash jam, spelt, chicory, blackberries, chestnut granola

Vat 8 Shiraz, De Bortoli, 2014

BEETROOT

Beetroot panna cotta, hazelnut, goats' cheese, pickled pear, burnt orange, fennel pollen

Robert Oatley Pinot Noir, Yarra Valley, 2015

MACKEREL

Lime cured mackerel, avocado mousse, crab, pink grapefruit, pickled fennel, sea herbs

Pinot Gris, d'Alsace, Cuvee Michel Leon, 2016

SORBET

VENISON

Venison loin, venison faggot, girolles, salt-baked swede, Cavolo Nero, blackberry ketchup, huntsman sauce

Barbera d'Asti Superiore, Volpi, 2013

CHOCOLATE

Chocolate sphere, roasted cocoa ganache, candied pear, smoked sea salt caramel, Tonka bean ice cream, roasted hazelnuts

Rubis, Red Velvet, Ruby, Rioja, 2017

VEGETARIAN TASTING MENU

55.00 per person
85.00 per person with paired wines

ARTICHOKE

Velouté of Jerusalem artichoke, white beans, crispy quail egg, artichoke crisps, winter truffle

Painted Wolf 'The Den', Chenin Blanc, 2017

BEETROOT

Beetroot panna cotta, hazelnut, goats' cheese, pickled pear, burnt orange, fennel pollen

Robert Oatley Pinot Noir, Yarra Valley, 2015

CAULIFLOWER

Truffled cauliflower, cepe, smoked cheese beignet, charred baby leek, mushroom ketchup

Pinot Gris, d'Alsace, Cuvee Michel Leon, 2016

SORBET

AUBERGINE

Sichuanese aubergine, tofu, coconut rice arancini, king oyster mushroom, pak choi, soy, ginger gel

Quara Estate, Torrontés, 2017

CHOCOLATE

Chocolate sphere, roasted cocoa ganache, candied pear, smoked sea salt caramel, roasted hazelnuts

Rubis, Red Velvet, Ruby, Rioja, 2017

CHEESE

Selection of artisan cheeses ~ optional course (9.50 supplement)
Pairing recommendations from our selection of port and wine are available from our Head Wine Waiter