

bells★at killcare

RESTAURANT & BAR

web sample – degustation menu with matched wines

spuntini

Crudo of Hiramasa kingfish with citrus, radish & wild fennel

NV Hunter's "Miru Miru" Sparkling Brut (Marlborough, New Zealand)

Premium NV Pol Roger Champagne (Champagne, France)

first

Potato gnocchi with burnt butter, radicchio and sage

2015 Journey Wine Chardonnay (Yarra Valley, Vic)

Premium 2015 La Crema Chardonnay, (Sonoma Coast, USA)

second

Ocean trout fillet with clams, charred leek, garden greens & saffron

2016, Santadi Vermentino DOC "Villa Solais" (Sardegna, Italy)

Premium 2014 Josmeyer "Le Kottabe" Riesling (Alsace, France)

third

Roast pork shoulder with celeriac puree, turnips, compressed apple & mustard leaf

2016 Ministry of Clouds Tempranillo Granache (McLaren Vale SA)

Premium 2014 Lamoiresca Nerello Mascalese Frappato (Sicilia, Italy)

fourth

Chestnut & caramelised white chocolate mille foglie with apple sorbetti

2017 Frogmore Creek Ice Riesling (Coal River, Tas)

Premium 2012 Chartreuse De Coutet Sauternes (Sauternes, France)

**For groups over 12 guests, chef will work with you on a tailored menu to suit*

5 course degustazione \$120pp with paired wines \$190pp with premium paired wines \$250pp

This menu is based on our sustainability principals of sourcing as many ingredients as possible from our very own kitchen gardens and our ongoing aim for the use of only natural food.