

CHEF'S TASTING MENU

Heirloom tomato & Ortiz anchovy crostini

Scampi crudo, lemon, chilli, olive oil

N/V Hunter's "Miru Miru" Sparkling Brut (Marlborough, New Zealand)

N/V Pol Roger Champagne (Champagne, France)

Steak tartare made at your table

2019 Santadi Vermentino "Villa Solais" (Sardegna, Italy)

2017 Tornatore "Etna Bianco" Carricante (Sicilia, Italy)

Bouillabaisse of local seafood, saffron potato, leek, rouille

2018 Journey Wines Chardonnay (Yarra valley, Vuictoria)

2017 La Colombera Derthona "Colli Tortonesi" Timorasso (Piemonte, Italy)

Grape vine roasted pork loin, salsa verde

2016 Montessu Punica Carignano Cabernet merlot Syrah (Sardinia, Italy)

2016 Barossa boy "Lifeblood" Shiraz (Barossa Valley, South Australia)

Crushed vacherin with strawberries and cream made at your table

2019 Frogmore Creek Ice Riesling (Coal River, Tasmania)

2014 Chartreuse De Coutet Sauternes (Sauternes, France)

Food only \$120, with matched wines \$190, with premium matched wines \$230