

CHEF'S TASTING MENU

Heirloom tomato & Ortiz anchovy crostini

Scallop crudo, chilli, coriander, finger lime

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

N/V Pol Roger Champagne (Champagne, France)

Steak tartare

2020 Nashdale Riesling (Orange, NSW)

2016 Josp Meyer "Le Kottable" Riesling (Alsace, France)

Roasted Snapper, Pistou, garden vegetables

2019 Hauner Salina Bianco (Sicily, Italy)

2018 Tornatore "Etna Bianco" (Sicilia, Italy)

Berkshire pork chop, Byron Bay, NSW, salsa verde

2017 Montefili "Vecchie Terre" Chianti Classico DOCG (Toscana, Italy)

2017 Stefano Lubiana Pinot Noir (Derwent, TAS)

Crushed vacherin with strawberries and cream

2019 Frogmore Creek Iced Riesling (Coal River, Tasmania)

2009 Le Tetre Du Lys D'Or (Sauternes, France)

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