

Starters

- Choice of -

Hiramasa Kingfish Sashimi
nasturtium, grapes, seaweed puree

Paired with: 2017 McWilliams Markview Sauvignon Blanc, Hilltops, New South Wales

Roasted Butternut Pumpkin
puffed quinoa, labneh, toasted pumpkin seeds

Paired with: 2018 Rogers&Rufus Grenache Rose, Barossa Valley, South Australia

Air-Dried Blackmore Wagyu
blue mountain turnip, endive

Paired with: 2016 TarraWarra Pinot Noir, Yarra Valley, Victoria

Mains

- Choice of -

Roasted King Brown Mushroom
gippsland goats' milk, iceplant

Paired with: 2018 McWilliams Markview Merlot, Hilltops, New South Wales

Pink Snapper in Paper Bark
zucchini, samphire, blue swimmer crab sauce

Paired with: 2016 TarraWara Chardonnay, Yarra Valley, Victoria

100 Days Grain Fed Tenderloin
spinach, cherry tomatoes, fennel puree

Paired with: 2016 Zilzie Shiraz, Barossa Valley, South Australia

Dessert

- Choice of -

"PAVLOVA"

Pineapple Gel, Pabana Sorbet

"CHEESE"

Woombye Blackall, Apple Walnut Salad, Quince Paste, Armenian Flat Bread

Dessert served with 2017 Yalumba FSW8B Botrytis Viognier, Wrattenbully, South Australia