

DEGUSTATION MENU NOVEMBER 2012

***Limoncello cured petuna ocean trout, gremolata crust, beetroot,
freeze dried yogurt***

2011 Villa Maria Private bin Sauvignon blanc Marlborough NZ

Wagyu beef bresaola, goats cheese, spanish onion marmalade

2010 Stonier Pinot Noir Mornington VIC

***Agnolotti with buffalo ricotta and pecorino, fresh tomato, ligurian
olives***

2011 Josef Chromy pinot gris Tasmania

Barramundi fillet, herb and anchovie crust, farro, caponata, vincotto

2011 Saint Clair Gruner Veltriner Marlborough NZ

***House smoked beef tenderloin, celeriac, hazelnut, prunes, onion
gratin***

*2010 Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot Mc Laren
Vale SA*

Cheese

(optional course \$8)

Chocolate budino, raspberry sorbet

2011 Mitchelton Blackwood Park Botrytis Riesling

\$75 per person

\$115 per person including matching wine

(red and white 90ml)

Menu is designed to be enjoyed by the entire table

Chef Steven Yeomans