



DEGUSTATION MENU

5 Course Set Menu

Our aim is to serve small portions of menu items, concentrating on refined presentation, variety and combination of flavours.

Citrus cured salmon with shaved fennel and rocket salad,
pink grapefruit and salmon pearls

2002 Vinden Estate Semillon Hunter Valley NSW

Pan roasted blue eye cod fillet on a clam veloute with vongoli, chat potato,
bacon and melted leeks

2008 Ingoldby Chardonnay McLaren Vale SA

Crispy roulade of pork belly with apple and pepper chutney, honey and
mustard salad and calvados jus

2009 Phaedrus Pinot Noir Mornington Peninsular VIC

Roast beef eye fillet on red wine braised beetroot with
kipfler potatoes, onion and horseradish puree

2008 Angus 'The Bull' Multi Regional SA/Vic

Chef's selection of dessert or a cheese plate for one

2009 Brown Brothers Orange Muscat Flora, Milawa Vic
Or Morris Liqueur Muscat Rutherglen Vic

Tea or Coffee served with Petit fours

\$110.00 per guest
\$150.00 per guest including wine