

EPI-CURIOUS

Cured yellow fin tuna

Radish, fennel, lemon curd, crème fraîche

2011 Domaine Schlumberger 'Les Princes Abbes' *Pinot Gris*, Alsace, France

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River trout ballotine

Caramelized yogurt, star anise, bottarga

2011 Frankland Estate Isolation Ridge *Riesling*, Frankland River, Western Australia

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Heirloom tomato

Goat cheese cigar, olive liquorice

2011 Craggy Range 'Avery Vineyard' *Sauvignon Blanc*, Marlborough, New Zealand

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John Dory

Steamed mussel, braised beetroot, blood orange and fennel

2010 Phillip Shaw 'No. 11' *Chardonnay*, Orange, New South Wales

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Kurobuta pork

Vanilla-peach, peas, crackling

2006 Leabrook Estate *Cabernet Franc*, Adelaide Hills, South Australia

or

Riverina lamb

Date, black currant, saffron

2009 Maxime Graillet 'Domaine des Lises' *Syrah*, Crozes-Hermitage, France

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Chef's selection of three cheeses

(Plate for 2 people, 15 supplement)

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Passionfruit with apple crème patisserie

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Summer berries

Meringue, organic juice, sorbet

2011 Vietti Cascinetta *Moscato d'Asti*, Piemonte, Italy

Menu 135

With matching wines (75ml) 195; matching wines (150ml) 235