

5 course Tasting Menu \$130.00 per person
with Matched Wines \$215.00 per person

Crab and Sorrel, Wild and Cultivated
Château Belá Riesling 2009 - Štúrovo, Slovakia

A simple dish of Potato cooked in the earth it was grown
Damijan Podversic 'Kaplja' 2006 - Friuli, Italy

King George Whiting in Paperbark
Chateau Simone Blanc 2010 - Palette, France

Flinders Island Wallaby, Scorched Macadamia, Ground Berry
Cuvée Ripponlea by Syrahmi 2012 - Heathcote, Victoria

Vinegar Ice Cream
Causse Marines 'Grain de Folie' 2012 - Gaillac, France

September 2013