

8 course Tasting Menu \$180.00 per person  
with Matched Wines \$295.00 per person

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

Marron, Kale, Sauce of Onions and Pork Fat  
*Giaconda 'Estate' Chardonnay 2011 - Beechworth, Victoria*

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

Cucumbers, Holy Flax, Sauce of Burnet  
*Gaia 'Thalassitis' Assyrtiko 2012 - Santorini, Greece*

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*

Plight of the Bees  
*Château Pierre Bise 'Les Rouannières' 2010 - Coteaux de Layon, France*

September 2013