



**4 course degustation menu \$85 per head**

**4 course degustation menu \$130 per head with peared wine (2 Glass + 30ml limoncello)**

**4 course degustation menu \$140 per head with peared wine (3 Glass + 30ml limoncello)**

1<sup>st</sup> Course

**Capesante** (gf)

Applewood and Lavendar smoked Hervey Bay Scallops,  
avocado puree, baby cucumber,  
Finger limes, limoncello, rosemary granita

*2016 Howard Park 'Porongurup'*

*Riesling Great Southern, WA*

2<sup>nd</sup> Course

**Venison Carpaccio** (gf)

Golden beetroot, red vein sorrel, chestnut,  
Monnalisa pecorino, Ndjua emulsion

*2016 Quartier*

*Pinot Noir Mornington Peninsula, VIC*

3<sup>rd</sup> Course

**Agnello con Verdure**

Lamb backstrap, crispy eggplant, romanesco cauliflower,  
Sweet potato puree, cabernet jus

*2014 Boscarelli 'Vino Nobile' (DOCG)*

*Montepuliciano Toscana, Italy*

4<sup>th</sup> Course

**Crostata al Limone**

(homemade lemon tart)

Toasted Italian meringue, candied lemon, sweet pastry crumb

*Argiolas 'Tremontis'*

*Limoncello Sardegna, Italy*