

## *7 Course Tasting Menu*

King Fish, herbed spätzle, baby beets, dill crème, borscht sauce

### *Bandini Prosecco*

Tomato & capsicum consommé  
w basil pearls

Brisbane Valley Quail, bacon powder, parmesan, serrano ham, baby gem purée

### *Pear Tree Pinot Gris*

Feijoa & mint sorbet

48hr Pork belly, fermented cabbage, heirloom carrots and purée

### *Frenchmans Cap Pinot Noir*

Sirloin and Wagyu Brisket, fried béarnaise sauce,  
edamame beans, potato purée

### *Tisdall Shiraz*

Pineapple chiffon, braised pineapple passionfruit  
gelle and pineapple fluid gel

### *Eradus Late Harvest*

\$99pp / \$145pp with matching wine

*Tasting Menu must be for whole table  
Entertainment Card is not valid*