



SEASONAL MENU

\$110 Per Person

Wine Pairing \$65

Ancestral Wine Pairing \$95

TO START

House Baked Focaccia & Chefs Accompaniments

2019 Chardonnay Pet Nat

ENTREE

Crispy Potato & Celeriac Terrine | Celeriac Veloute | Wakame | Brown Rice Miso

2024 Elvie Clarke | 2021 Legacy Sauvignon Blanc

Seared Scallops | Cauliflower | Native Lime | Kohlrabi | Roast Chicken Sauce | Trout Roe

2024 Grace Madeline | 2021 Legacy Sauvignon Blanc

Wagyu Beef | Onion Cream | Smoked Bone Marrow Sauce | Black Garlic | Cress

2022 Mangan East Block | 2021 MOSH Fruit Day Legacy Series Malbec

MAIN

Buckwheat & Ricotta Cavatelli | Local Mushrooms | Pecorino | Walnuts | Silverbeet

2024 Kevin John | 2023 Kevin John

Goldband Snapper | Crab Croquette | Warrigal | Turnip | Snapper Sauce

2024 Kevin John | 2023 Kevin John

Arkady Lamb Rump | Heirloom Pumpkin | Cipollini Onions | Artichokes | Lamb Sauce

2023 Diana Madeline | 2020 Diana Madeline

DESSERT

Apple & Almond Cake | Spiced Oates | Lemon Guava Ice-cream | Persimmon

Organic Honey Mousse | Macadamia | Muntries | Banana Ice-cream

Blackwood Blue | Pear | Quince & Quandong Jam | Walnuts | Nordic Crackers

2024 Late Harvest Chenin Blanc | 2024 PF Malbec