



BALGOWNIE
YARRA VALLEY

Two-course \$85 | Three-course \$105

— PRESTIGE & PEARLS —

Caviar

served with potato crisps | crème fraîche | shallot | chive | egg
Includes two glasses of NV Cuvée
YV Bloody Shiraz 25g \$160 | Baeri Royal 20g \$220

Shucked Duck Bay Oysters

finger lime | kombu dressing
½ doz \$38 | 1 doz \$72

— FIRST COURSE —

Brisbane Valley Quail

burnt onion | blackberry | cauliflower | hazelnut
Black Label Sangiovese

Coffee Brined Paroo Kangaroo

smoked celeriac | kakadoo plum | beetroot
Black Label Pinot Noir

Cured Buxton Trout

lemon aspen | crème fraîche | Avruga caviar | leek
Black Label Riesling

Confit Butternut Pumpkin

shimeji | macadamia | honey myrtle cream | pepita
Black Label Chardonnay

— SECOND COURSE —

Dry Aged Aylesbury Duck

toasted farro | carrot | a la orange jus
Estate Pinot Noir

Daintree Barramundi

miso velouté | fermented tomato | sea grapes
Estate Viognier

Gundagai Lamb Shoulder

potato dauphinoise | chive | bordelaise
Railway Block Shiraz

Gnocchi

Warrigal greens | linseed | ricotta salata
Add grilled chicken breast \$9
Estate Chardonnay

300g MB4 Portoro Porterhouse*

potato dauphinoise | chive | bordelaise
*\$20 supplement**
Centre Block Shiraz

800g Grass Fed Scotch Fillet To Share*

mustard kipfler potatoes | accompaniments | mixed leaf
*\$85 supplement**
Rock Block Shiraz

— ACCOMPANIMENTS \$15 —

Hawkes Farm Hand Cut Chips
herb salt

Farm Leaves
tarragon vinaigrette | pickled shallot

Black Garlic Broccolini
aleppo pepper

Maple Mustard Carrots
Parmesan | chives

— THIRD COURSE —

Chestnut Bavaois

cuvée chocolate | rye whisky | sunrise lime

Honey Cake

banana peel | Dulcey Crème | cinnamon crumb

Fromage Selection For Two

selection of two artisan cheeses | wattle seed lavosh
pepper berry tomato jam | seasonal fruits
Extra cheese \$9 per 50g

Rice Milk Panna Cotta

fig leaf | pâte de fruit | blackberry

Late Season Harvest Crumble To Share

Davidson plum | gelato

We only serve Australian seafood. We do not guarantee a strict nut or gluten-free kitchen. Menu is subject to change without prior notice. Public holidays incur 15% surcharge. Please note that a payment processing fee is added to card and digital payment as follows: Visa 1.43%, Mastercard 1.43%, Amex 2.75%.