



EUREKA 89

## *Degustation Menu*

YELLOWFIN TUNA, squid ink, cucumber, horseradish  
*Deviation Road 'Altair' Sparkling Rose NV, Adelaide Hills South Australia*

PARMESAN, potato, whey, puffed grains, truffle  
*Fromm La Strada Pinot Gris 2016, Marlborough New Zealand*

GLACIER 51 TOOTHFISH, dashi custard, coastal greens  
*Giant Steps Chardonnay 2016, Yarra Valley Victoria*  
*(7 course menu only)*

DUCK BOUDIN, beetroot, chestnut, witlof  
*Mac Forbes EB 26 Pinot Meunier 2016, Yarra Valley Victoria*

CAPE GRIM BEEF, pickled shallots, sweetbreads, buckwheat  
*Yabby Lake Syrah 2015, Mornington Peninsula Victoria*

CHEESE or SWEET, chef's selection  
*Sommelier selection*  
*(7 course menu only)*

APPLE, walnut nougatine, caramel, apple cloud  
*Sommelier selection*

### **Tuesday to Thursday evenings & Sunday lunch**

*Your choice of:*

5 courses

Food only - \$105 per person  
With wines - \$160 per person

7 courses

Food only - \$140 per person  
With wines - \$220 per person

### **Friday and Saturday evenings**

*7 courses only*

Food only - \$140 per person  
With wines - \$220 per person

**Menu and wines subject to change**