



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
Fromm La Strada Pinot Gris 2013, Marlborough New Zealand

HAPUKA, dashi custard, coastal greens
Giant Steps Chardonnay 2016, Yarra Valley Victoria
(7 course menu only)

DUCK BOUDIN, beetroot, witlof, honey
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