



EUREKA 89

## *Degustation Menu*

YABBY, pickled apple, cucumber, amaranth  
*Airlie Bank NV Sparkling, Yarra Valley Victoria*

CAULIFLOWER custard, summer squash, peas, mushroom wafer  
*Frankland Estate Riesling 2016, Frankland River Western Australia*

MURRAY COD, charred nori, daikon, capsicum filaments, bonito jus  
*SC Pannell 'Arido' Rose 2015, Adelaide Hills South Australia*  
*(7 course menu only)*

DUCK, koji cured, sour cherry, hazelnuts, spring onion  
*Kooyong 'Massale' Pinot Noir 2015, Mornington Peninsula Victoria*

FLINDERS ISLAND LAMB, macadamia emulsion, grains, beetroot  
*Kalleske 'Zietgeist' Shiraz 2016, Barossa Valley South Australia*

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

CHOCOLATE parfait, raspberry, chocolate crisp  
*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**