



EUREKA 89

Degustation Menu

KOHLRABI, tomato, soy curd, hazelnut floss
Deviation Road 'Altair' Rose NV, Adelaide Hills South Australia

TALLEGIO, legumes, black garlic, dried goat milk foam
Priory Ridge Sauvignon Blanc 2015, St Helens Tasmania

NETTLE, potato, charred zucchini, chevre
Ben Haines 'B Minor' Rose 2017, Nagambie Lakes Victoria
(7 course menu only)

DU PUY LENTILS, macadamia, cauliflower, pepitas
JC's Own Little Monster Grenache 2016, Barossa Valley South Australia

PUMPKIN, ricotta, parmesan cream, baby spinach crisp
Simao & Co Tempranillo 2016, Alpine Valleys Victoria

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

RASPBERRY, passionfruit, mango, coconut textures
Sommelier selection

Tuesday to Thursday evenings & Sunday lunch

Your choice of:

5 courses

Food only - \$105 per person
With wines - \$165 per person

7 courses

Food only - \$140 per person
With wines - \$225 per person

Friday and Saturday evenings

7 courses only

Food only - \$140 per person
With wines - \$225 per person

Menu and wines subject to change