



EUREKA 89

Degustation Menu

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

COMTE, 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 - \$110 per person
With wines - \$170 per person

7 courses
Food only - \$145 per person
With wines - \$230 per person

Friday and Saturday evenings

7 courses only

Food only - \$145 per person
With wines - \$230 per person

Menu and wines subject to change