



EUREKA 89

Degustation Menu

SPANNER CRAB, kohlrabi, salmon caviar, tomato textures
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

SMOKED MURRAY COD, onion emulsion, poached radicchio, nori
Ben Haines 'B Minor' Rose 2017, Nagambie Lakes Victoria
(7 course menu only)

QUAIL, chestnut, roasted grapes, black rice
JC's Own Little Monster Grenache 2016, Barossa Valley South Australia

FLINDERS ISLAND LAMB, braised sunflower, potato, asparagus
Crossing Swords Durif 2014, Heathcote 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