



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  
*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**