



EUREKA 89

## *Degustation Menu*

POTATO, green lentil, parsley chips, olive crumble  
*Punt Road 'Napoleon Vineyard' Sparkling 2014, Yarra Valley Victoria*

HEIRLOOM BEETS, gruyere, macadamia, goats' milk  
*Clic Pinot Grigio 2016, Friuli-Venezia Italy*

EGG TOFU, daikon, mushroom broth, enoki crisp  
*Monkey Brains Nero d'Avola Rose 2017, Murray Darling Victoria*  
*(7 course menu only)*

CARROT, red cabbage, pine nut, lemon and herb polonaise  
*Giant Steps Pinot Noir 2017, Yarra Valley Victoria*

COMTE, pumpkin, ricotta, sunflower seeds  
*Greenstone Sangiovese 2014, Heathcote, Victoria*

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

HAZELNUT, chocolate, date, coffee  
*Sommelier selection*

*Your choice of:*

*5 courses \**

Food only - \$110 per person

With wines - \$170 per person

*\*not available Friday or Saturday evenings*

OR

*7 courses*

Food only - \$145 per person

With wines - \$230 per person

**Menu and wines subject to change**