



EUREKA 89

Degustation Menu

HIRASAMA KINGFISH, grapefruit, horseradish, cucumber
Chandon Blanc de Blancs NV, Yarra Valley Victoria

SMOKED YOGHURT, pumpkin, miso, activated seeds
Chalmers Vermentino 2017, Heathcote Victoria

PRAWN, tomato, lemon aspen, black garlic
Levantine Hill Rose 2017, Yarra Valley Victoria
(7 course menu only)

MACEDON RANGES DUCK, Davidson plum, macadamia, lemon myrtle
Ben Haines Pinot Noir 2017, Yarra Valley Victoria

FLINDERS ISLAND LAMB, potato, pickled turnip, chive
Yabby Lake Syrah 2017, Mornington Peninsula Victoria

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

HONEY VARIATIONS, raspberry, passionfruit, yoghurt
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