



EUREKA 89

## *Degustation Menu*

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

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

BUTTER POACHED 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 - \$115 per person

With wines - \$175 per person

*\*not available Friday or Saturday evenings*

OR

*7 courses*

Food only - \$150 per person

With wines - \$235 per person

**Menu and wines subject to change**