



Degustation Menu

SPANNER CRAB, Yarra Valley salmon caviar, fermented cucumber, sweet corn
Dewazakura Sake Sparkling Junmai, Yamagata JP

BEETROOT, fresh milk cheese, oats, garlic chive
TWR 'Toru' Field Blend 2018, Marlborough NZ

MURRAY COD, wasabi, charred padron peppers, winter purslane
Vasse Felix Chardonnay 2017, Margaret River WA
(7 course menu only)

FLINDERS ISLAND WALLABY, Kakadu plum escabeche, hemp, toasted yeasts
Simao & Co Tempranillo 2017, Alpine Valleys VIC

DRY AGED DUCK, sprouted grains, poached grapes, native spice
Athletes of Wine 'Alto Alto' Red Blend 2017, Macedon Ranges VIC

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

CHOCOLATE, coffee, passionfruit, milk sorbet
Sommelier selection

Your choice of

5 courses *

Food only - \$115 per person

With wines - \$175 per person

**not available Friday or Saturday evenings*

7 courses

Food only - \$150 per person

With wines - \$235 per person

Menu and wines subject to change



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