



# Degustation Menu

PICKLED COBIA, spiced tomato, horseradish, XO  
*Irvine Pet Nat NV, Coonawarra SA*

POTATO, goats cheese, smoke carrot, wattleseed  
*Hahndorf Hill Gruner Veltliner 2018, Adelaide Hills SA*

SCALLOP, grilled nori, dashi butter, spring peas  
*Jean Luc Mader Pinot Blanc 2018, Alsace FR*  
*(7 course menu only)*

QUAIL, mushroom, black garlic, pickled fennel  
*Moorooduc Estate 'Devils Bend' Pinot Noir 2018, Mornington Peninsula VIC*

CAPE GRIM BEEF, radish, charred baby leek, bone marrow  
*Ben Haines Shiraz 2018, Grampians VIC*

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

RUM BABA, pineapple, coconut, lime  
*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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