

Degustation

HIRAMASA KINGFISH

sweet ginger, kohlrabi, fennel pollen
Chandon Blanc de Blancs NV, Yarra Valley VIC

WESTERN AUSTRALIA MARRON*

tamarind, miso, Geraldton wax
Voyager Estate Chenin Blanc 2018, Margaret River W

HEIRLOOM BEETROOTS

koji, burnt leeks, enoki
Wittmann Riesling Trocken 2017, Rheinhessen GER

RANNOCH QUAIL

dried radicchio, buckwheat, chestnut
Ben Haines Pinot Noir 2019, Yarra Valley VIC

GIPPSLAND BEEF

roasted cos, caramelised yoghurt, malt
Ministry of Clouds Tempranillo, Grenache 2018, McLaren Vale SA

CARROT

milk sorbet, lemon cremeux, nougatine
Sommelier selection

CHEESE*

cheesemonger selection
Sommelier selection

*7 course menu only
Menu and wines subject to change