

# EUREKA 80

## Degustation

### HIRAMASA KINGFISH

sweet ginger, apple, fennel pollen

*Chandon Blanc de Blancs NV, Yarra Valley VIC*

### RANNOCH QUAIL

carrots, mead, muntari berries

*Ben Haines Pinot Noir 2019, Yarra Valley VIC*

### SOUTHERN RANGES BEEF

confit shallots, pea cream, beef dashi

*Ministry of Clouds Tempranillo, Grenache 2018, McLaren Vale SA*

### DRISCOLL BERRIES

meringue, honeycomb, lemon myrtle

*Sommelier selection*

*Menu and wines subject to change*

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## Vegetarian

### BUTTERMILK RICOTTA

kohlrabi, apple salad, nori yuzokosho

*Chandon Blanc de Blancs NV, Yarra Valley VIC*

### JERUSALEM ARTICHOKE

cheese gnocchi, garlic aioli, vincotto

*Stonier Pinot Noir 2019, Mornington Peninsula VIC*

### ROASTED ZUCCHINI

grains, alliums, pea emulsion

*Ministry of Clouds Tempranillo, Grenache 2018, McLaren Vale SA*

### DRISCOLL BERRIES

meringue, honeycomb, lemon myrtle

*Sommelier selection*

*Menu and wines subject to change*