



5 Course Degustation
“Haute Cuisine”

Chef de Cuisine
Daryl Harris

Bakery

Harvest roll | Lescure butter

Farm

Clair de Lune Bouton oyster | crème | sorrel oil
2017 Borrowed Cuttings Piquepoul Blanc Cowra

Ocean

Yarra Valley caviar | Tasmanian ocean trout | horseradish Chantilly
2008 Mitchell McNicol Riesling Clare Valley

Pond

Galston Ridge duck L’Orange | truffle caramel fondant
2018 Robert Oatley Signature Series Pinot Noir Yarra Valley

Pasture

White River veal Rossini
2011 Shirvington Block 9 Shiraz McLaren Vale

Orchard

Peach Melba
2017 Lerida Botrytis Pinot Gris

\$74.00 per person

\$110.00 per person with matched wines
(100ml per course)