



*Match your dinner with our paired wines - \$55.00 per person*

**Shrimp Raviolo**

bisque | caviar | scallion

*2022 Snake & Herring "Sabotage" Riesling, Greater Southern WA*

**Pork Belly (gf)**

parsnip cream | carrot gel | dried apple | beetroot chutney

*2023 Margan Estate Albarino - Hunter Valley NSW*

**Lychee Sorbet (gf | df)**

candied lime

**Glacier 51 Toothfish (gf | df)**

onion consomme | black sesame soil | diced carrot | shimeji mushroom | baby herbs

*2021 Nick Spencer Chardonnay - Tumbarumba NSW*

**Beef Tenderloin (gf)**

bone marrow | beef cheek | baby vegetables | celeriac mousse | sherry shallot | forestiere sauce

*2019 Henschke Keyneton Euphonium - South Australia*

**Coconut Panna Cotta**

passionfruit meringue | mango gel | aero sponge | pistachio crumble | coconut sorbet | mint | viola

*2019 Debortoli Noble One - Riverina NSW*

**Friandise**

white chocolate | dried fruit | pistachio | coconut | puffed rice

\*Should you have a food allergy or any special dietary needs, please notify one of our friendly staff.