

**\$90 Food Only**

**\$130 With Matching Wines**

Hot and cold oysters

Cider battered with waldorf salad

Tomato, ginger and kaffir lime jelly

*Brown Brothers Prosecco (King Valley, VIC)*

Salad of picked crab and ocean prawns with green mango,  
coconut crisp, betel leaf and nouc cham

*Sherwood Estate 2006 Riesling (Waipara, NZ)*

Confit octopus with chilled black mussels, haloumi, asparagus,  
and gazpacho sauce

*Cantina di Monteforte Soave Classico 2006 (Veneto, ITALY)*

Baked hiramassa kingfish with serrano ham and brioche crust, roast  
fennel cannelloni, eggplant, soft herbs and lemon vinaigrette

*Paul Jaboulet Parallele 45 (France)*

Palate Cleanser: Sorbet of the day.

Carpaccio of grassfed sirloin with szechuan pepper, fremantle  
anchovies, pickled mushrooms and black truffle dressing

*Balnaves "The Blend" 2007 Merlot Cab (Coonawarra, SA)*

Slow roast Victorian lamb, green pea gnocchi, mint, butternut  
squash, pecorino, chilli oil and jus

*Rookery 2006 Petit Verdot (Kangaroo Island, SA)*

Bitter chocolate and coffee mousse, chocolate wafer and  
muscovado ice cream

*Pedro Ximenez Triana (Spain)*

Petit fours & coffee.

*Whole tables only*

*Available at dinner*

*Available at lunch with reservation only*