



***Chefs tasting menu @ 140***

***Matching wine @ 60***

Ginger and pumpkin filled courgette flower, mixed grains  
shaved blue cheese, sauce soubise, house made ricotta  
**2009 Fantinel Borgo Pinot Grigio (Alto Adige, Italy)**

Yellow fin tuna sausage with crab, pickled ginger  
wasabi mayonnaise, baby coriander, potato crisp wafer  
**2008 Bethany Riesling (Barossa Valley, SA)**

Prosciutto wrapped pan seared scallops, confit chicken wings  
pea mousse, lemon olive oil balsamic reduction  
**2009 Boulder Bank Road Sauvignon Blanc (Marlborough, NZ)**

John dory fillet and prawn mousse rolled in brik pastry  
saffron mash, poached oyster sauce and young leeks  
**2009 Wood Park Meadow Creek Chardonnay (King Valley, Vic)**

Quail breast with foie gras parfait, star anise prune purée  
french beans pistachio nuts, madeira glaze  
**2008 Mount Rosa Pinot Noir (Central Otago, NZ)**

Rare roasted venison loin, cauliflower cream, spiced beetroot  
spinach mousse, broad beans, shiraz wine glaze  
**2005 Peter Howland Shiraz (Mt Barker, WA)**

Chocolate and hazelnut terrine, white chocolate mousse cigar  
chocolate dipped milk sorbet  
**2008 Cookathama Botrytis Semillon (Riverina, NSW)**