

Waters Edge

5 Course Degustation Menu \$115pp
Wine Pairing \$55pp

Chef Choice amuse-bouche

First Course

Vadouvan Tiger Prawn

Chard Corn, Seaweed, Kimchi Seasoning, Butter Beurre Blanc
(GF | NF | DFO)

Wine Pairing – Cicada Green-Grocer Sauvignon Blanc - Marlborough, NZ

Second Course

Free range Chicken Breast

Spinach Puree, Witlof and Onion Jam, Root Vegetable (GF | DFO | NF)

Wine Pairing - Balgownie Black Label Chardonnay - Yarra Valley, VIC

Third Course

Berkshire Pork Jowl

Apple and Fennel Puree, Chorizo Jam, Pickled Beetroot (GF | NF | DFO)

Wine Pairing – Reschke R Series Pinot Noir - Limestone Coast, SA

Fourth Course

Lamb Back Strap GLQ5+

Polenta Cake, Smoked Aubergine Puree, Pistachio Pesto, Marinated Feta, Pinot Reduction
(GF | DFO | NFO)

Wine Pairing - Sergi Estate Basket Pressed Seductive Shiraz - Virginia, SA

Sides

Truffle Fries with Parmesan **\$12**

Green Beans with Roast Almond (GF, DF, NFO) **\$10**

Fifth Course

Hazelnut Chocolate Mousse

Chocolate Feuilletine, Sour Cream Ice Cream

Wine Pairing - Cookoothera Limited Release Botrytis Semillon - Darlington Point, NSW



Executive Chef Avi

GF-Gluten Free | DF-Dairy Free | NF-Nuts Free

GFO-Gluten Free Option | DFO-Dairy Free Option | NFO-Nuts Free Option