

Baked bread

FIRST COURSE

Smoked in house salmon, pea puree, crisp brioche and yuzu dressing

SECOND COURSE

Chicken wings confit, blackened corn, sage butter and sorrel

THIRD COURSE

Grass fed beef fillet, roasted beetroot, heirloom carrot, smoked paprika mayonnaise and veal jus

FOURTH COURSE

Coconut and kaffir lime sorbet

FIFTH COURSE

Valrhona chocolate mousse, peanut brittle, meringue crisp and banana malt ice cream

Additional cheese board - 10

Wines to match - 50

2016 Jeannette Reserve Rylstone, NSW Chardonnay

2018 Tai Nui Marlborough, NZ Sauvignon Blanc

2007 Victor Rylstone, NSW Cabernet Sauvignon

NV Dal Zotto Whitfield, VIC Pucino Prosecco

1928 Yarra Valley, VIC Rococo Premium Rose