

Sample 4 Course Menu

Appellation Oysters, Estate Riesling mignonette (4) - \$22

Harvey Bay Scallops warmed in citrus butter, white asparagus and pomelo
(2) - \$24

NV Pol Roger Brut, Epernay, France - \$28
2016 Trofeo Estate Blanc de Noir, Dromana - \$18

COURSE ONE

The summer garden, herbs de Provence pastry, Main Ridge Dairy cashmere
and fig leaf vinaigrette

2019 Paringa Estate Viognier, Red Hill South

COURSE TWO

Hiramasa kingfish crudo, Flinders' avocado, lovage and Tyabb Horseradish

Sommelier's Choice

COURSE THREE

Pistachio crusted saltwater barramundi, spanner crab, cucumber and mint

2018 Paringa Estate Chardonnay, Red Hill South

OR

Sher Wagyu Beef Roasted Medium, beetroot char sui, buttered radish and tarragon

2016 Tenuta delle Macchie 'Guardoilvento' Etna Rosso, Sicily, IT

CHEESE - \$20

BoatShed 'Capri', apricot poached in leatherwood honey and verjus, hazelnut
crumble

2016 Tenuta Selvadolce 'VB1' Vermentino, Liguria, IT - \$19

COURSE FOUR

Red Hill cherries and blackberries, frozen olive oil, basil and pistachio

2019 Paringa Estate Iced Viognier, Red Hill South

\$175pp - \$110 4 Courses, \$65 Matched Wines