



DEGUSTATION MENU

Amuse-Bouche

Entrée

Kangaroo Tartare, Melba Toast, Evoo,
Cured Egg Yolk, Capers, Maldon Sea Salt

*Wine Pairing: Ekin Sparkling Pinot Noir
Langhorne Creek SA, 2023*

Second Course

Succulent Tiger Prawns, Avocado, Lettuce
Fresh Herbs, Cocktail Sauce

*Wine Pairing: Philip Shaw The Gardener Pinot Gris
Orange NSW, 2024*

Main Course

Spanner Crab Ravioli
Shellfish Bisque And Fresh Parmesan

*Wine Pairing: Shaw & Smith, M3 Chardonnay
Adelaide Hills SA, 2023*

Phoenix Wagyu Striploin
(F1, QLD) Fat Marble 5+ (200g)
Crispy Prosciutto, Mash And Cured Egg Yolk

*Wine Pairing: Wynns Coonawarra Estate, Old Vine Shiraz
Coonawarra SA, 2019*

To Finish

Alternate Drop

Lemongrass and Ginger Crème Brûlée,
Berry Compote With Maldon Sea Salt

*Wine Pairing: d'Arenberg The Noble Mud Pie
Botrytis Viognier Chardonnay
McLaren Vale SA, 2024*

Callebaut Dark Chocolate Tart
With Salted Caramel

*Pairing: Ratu Signature Blend
Rum Liqueur, 8 Year Old*

Optional 40.0

Assorted Cheeses From Local Suppliers In Australia,
To Be Served With Fresh Seasonal Fruits

*Wine Pairing: Grant Burge, 10 Year Old Muscat
Barossa Valley SA*