



Spring Feast Sun 19 Nov 1pm

Seasonal set-menu lunch \$60pp

Bookings essential

Matched Wines \$120pp

To start

Tartare of salmon, tapioca cracker, papaya, tamarind.

Matched with Freeman Vineyards – Prosecco – Hilltops, NSW.

Steamed pork belly, cucumber, pineapple fish sauce, mint, roasted peanuts.

Burnt sweet potato, chilli jam, lettuce cup, finger lime.

Matched with Murdoch Hill – Adelaide Hills – Sauvignon Blanc - 2017

To share

BBQ scallops, xo pork, tofu, spring onion, fried shallots.

Matched with Some Young Punks – “Monsters Attack” Riesling – 2016 – Clare Valley, S.A

Fried chicken, prawn mousse, star anise shellfish broth, green mango, salted turnip.

Matched with NUNC – Pinot Gris – 2017 – Yarra Valley, VIC.

Filled eggnet – roasted corn, bean shoots, asparagus, miso mayonnaise, fried garlic and chilli.

Matched with Spinifex – Luxe Rose – 2017 – Barossa Valley, S.A

Whole snapper baked in banana leaf, toasted coconut, lemon grass, lime leaf, lychee, young ginger.

Matched with Dappled “Straws Lane” Gewurztraminer Pinot – Yarra Valley, VIC.

Sticky coconut rice and roti.

To finish

Black rice pudding, coconut and lime curd, puffed rice.

Matched with dessert cocktail