



Degustation Menu

Creamy cabbage and stilton soup, stilton spatzle

2009 Reichsrat Von Buhl Reisling, Phlax Germany

Tasmanian salmon tartare, poached rock lobster, Yarra Valley salmon
roe, celeriac remolade

2009 Centennial Vineyard Reserve Pinot Gris, Southern Highlands NSW

Twice cooked pork belly, seared Atlantic scallop, cauliflower puree

2009 Clonakilla Viognier, Canberra District NSW

Confit duck tortellini, poached pheasant ballantine, pumpkin veloute,
sage buerre noisette

2010 Mount Majura Vineyard Tempranillo, Canberra District ACT

Slow roasted Poussin, spiced aubergine puree, blood plum vinegar

2006 Surveyor Thomson Pinot Noir, Central Otago New Zealand

Slow cooked Wagyu beef scotch fillet, braised beef cheek pie, carrot
puree, baby spinach

2008 Man O' War Syrah, Waiheke Island New Zealand

Brie de nangis, capsicum, balsamic gel

2008 Jeir Creek Botrytis Semillon Sauvignon Blanc, Canberra District NSW

Mandarin granita

Vanilla bean cream brulee, Belgium white chocolate and pistachio
praline mousse, caramel

2010 Mountain Ice Viognier, Orange NSW