

Spring Tasting Menu

Concise Menu

10X garden's beetroot, Main Ridge goat's cheese, macadamia, kombucha pearls

Moorabool Valley duck, spiced ale, pickled cabbage, bread sauce

Cuvée chocolate, cherry, Kirsch, buffalo milk

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Three courses 135

Wine Pairing

Classics 90

World of Wine 120

Icons 180

Tasting Menu

10X garden's beetroot, Main Ridge goat's cheese, macadamia, kombucha pearls

Abrolhos scallop, mussel, cauliflower, white chocolate

Manjimup marron, swordbelt mushroom, cockerel oyster, ravioli, bisque

Additional dish - 80

Bundarra pork, puha, swede, kumara crumpet

O'Connor short rib, foie gras, green pepper, duck fat onion, Oscietra caviar

Additional dish - 75

Moorabool Valley duck, spiced ale, pickled cabbage, bread sauce

Cuvée chocolate, cherry, Kirsch, buffalo milk

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Five courses 175

Wine Pairing

Classics 145

World of Wine 210

Icons 325



*10% surcharge applies on Sundays & 15% on Public Holidays.
Dietaries are accommodated but cannot be guaranteed.*