

Tasting Menu \$179pp

+ Minimum 4 people+
Bookings essential

Sparkling wine to start

Entree

Chicken Liver And Pinot Noir Pate – *Pate made with a Pinot Noir reduction, onion and balsamic jam, Sourdough*

Served with 3 wines:

Yarra Valley Chardonnay 2005 – Yarra Valley

Duca Carlo Guarini Burdi Rosato 2018 – Puglia, Italy

Ballewinde Pinot Noir 2021 – Mornington Peninsula

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Main

Braised Beef Cheeks – *Beef cheeks braised in 20 year old Australian shiraz, Spinach Puree, Broccolini served with mashed potato*

Served with 3 wines:

Bluepoles Reserve Merlot 2014 – Margaret River

Bethany Wines Bethany Creek Shiraz 2017 – Barossa Valley

Château Haut Madrac 2018 – Haut Medoc – Bordeaux, France

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Dessert

Chocolate Panna Cotta – *Dark Chocolate and Shiraz reduction panna cotta and served with raspberry cream and Shiraz gel*

Served with 2 wines:

Heritage Estate Reserve Shiraz 2013 – Granite Belt

Moffatdale Ridge Late Harvest Red NV – South Burnett

While we try our best cater for people with food allergies we do not offer guarantees as we have a tiny kitchen space.