



**4 Course Tasting Menu \$75 per head (no beverage)**

**\$120 per head with paired wine (includes 3 x half Glasses + 30ml Bas Armagnac)**

**1<sup>st</sup> Course**

**Capesante (gf)**

Applewood and Lavendar smoked Hervey Bay Scallops,  
avocado puree, baby cucumber,  
Finger limes, limoncello, rosemary granita

*2018 Riversdale Estate  
Riesling Coal River, TAS*

*Displays jasmine floral characters with white peach flavours and minerality,  
Fresh and dry with citrus flavour length and well balanced acidity.*

**2<sup>nd</sup> Course**

**Cured Petura Ocean Trout**

Pickled Fennel, orange segment, Enoki mushroom,  
Avocado & goats cheese foam, nut & crumble, croutons

*2018 Rimauresq 'cru classe'  
Rose Provence, France*

*Pure salmon pink in colour with an appealing herb-spiked nose. The palate is finely balanced;  
Quite savour spicy red fruit is accented with bright acidity, nice weight and a cleansing, sapid long finish*

**3rd Course**

**Lamb Porchetta (gf)**

Lamb (stuffed w silverbeet, buffalo ricotta, hazelnuts & apricots)  
Parsnip puree, sweet potato crisp, baby winter veg, port reduction

*2016 Masi 'Bonacosta' DOC  
Valpolicella Veneto, Italy*

*Medium intensity cherry red. Intense bouquet with ripe cherry aromas, Fresh with good acidity,  
soft and silky tannins. Cherries are the dominant flavour, with hints of vanilla.*

**4th Course**

**Hennessy VS Cognac Crème Brulee**

Prosecco, cardamom and saffron poached pear,  
Pistachio crumb

*Chateau Tariquet 'XO Decanter'  
Bas Armagnac Armagnac, France*

*An intense bouquet, steeped with the aromas of freshly baked bread, toast and underlying candied fruit.  
Fresh, supple and well-rounded on the palate, revealing a subtle union of vanilla oak and fruit.  
Good length, with the aromas of dried fruit and toast on the finish.*