



DÉGUSTATION

Red Hill Cheese Somers Soft goats' cheese

Koo Wee Rup asparagus, grapefruit, avocado, quinoa

coastal Queensland mackerel tartare

green tomato, lime, cucumber, dill, grapes

chef's selection

something special, selected by the chef on the day

Port Phillip Bay snapper

local Flinders' mussels, pink grapefruit, celery

whole roasted Tasmanian quail

marinated quail, preserved quandongs, smoked bacon, black barley

roasted breast of Great Ocean Road duck

cherry & onion soubise, spiced baby onions, slow roasted cherries

O'Connor's dry aged grass fed Gippsland sirloin

lovage, Tasmanian wasabi, heirloom carrots

Michel Cluizel chocolate pavé

textures of apricot, walnut cake, roasted apricot & vanilla ice cream

Or

cheese

from our fromagerie, ask your waiter for details

tea / coffee

choose from a selection of teas and coffee

CHEF: STUART BELL & HOST: GRAHAM KINSEY

8 Courses 144 - 5 Courses 114

Matched with wines (100ml each) an additional:

8 Courses 98 - 5 Courses 78



*Vegetarian & pescatarian options available.
2.5% surcharge applies on American Express Card transactions.*