

Making Waves

Wine pairings

Autonomy Distillery, 'Davo Plum' *with a dash of soda*

2018 Castagna, Chenin Blanc *Beechworth*

2019 Granite Hills, Pinot Blanc *Macedon Ranges*

2015 Ten Minutes by Tractor, 'Wallis' Pinot Noir *MP*
2015 Bannockburn, 'De La Terre' Pinot Noir *Geelong*

2017 Ben Haines, Nebbiolo *Pyrenees*
2017 Billy Button, 'The Renegade', Refosco *Alpine Valleys*

2020 TMBT, 'Sweet Allis' Sauvignon Blanc
Mornington Peninsula

2016 Crittenden, 'Macvin' Savagnin *Mornington Peninsula*

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wine pairings 110

Menu

Redhill truffle snacks

Mossy Willow beetroots, goat cheese, macadamia, apple balsamic

Flinders mussel, tartar sauce, beach succulents, sea lettuce crisp

Mushroom forestry parfait, king oyster, lovage, wombok, shiitake cracker

Torello Farm Dorset Down lamb, celeriac, black garlic, kale, pomegranate

Mary's meyer lemon, white chocolate and yuzu cream, verbena, dehydrated honey

Brown butter, slippery jack butterscotch, mandarin leaf ice cream

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six courses 190



*Please let us know of any dietary restrictions
all dishes can be adapted for children up to the age of twelve
10% surcharge applies on Sundays & 15% on Public Holidays*