

Winter Tasting Menu

5 Courses

Kissabel® Rouge apple, macadamia, Meredith goat cheese, radish, kombucha pearls

Kiama bonito, Flinders Island scallops, cauliflower, Oscietra caviar

Manjimup marron, foraged pine mushrooms, guanciale, marron bisque
Additional dish - \$65 supplement

Roaring Forties lamb, garlic chive, king oyster mushrooms, lamb consommé

O'Connor short rib, foie gras, green pepper, Oscietra caviar
Additional dish - \$90 supplement

Wimmera dry aged duck, braised cabbage, spiced morello cherries

Lamington crossed Snickers bar

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five courses 175

Wine pairings
TMBT Retrospective 125
The Icons 185
A trip through Burgundy 295
Rare Finds 525



7 Courses

Kissabel® Rouge apple, macadamia, Meredith goat cheese, radish, kombucha pearls

Kiama bonito, Flinders Island scallops, cauliflower, Oscietra caviar

Poached Mildura Murray cod, Jerusalem artichokes, apple cider butter sauce

Manjimup marron, foraged pine mushrooms, guanciale, marron bisque
Additional dish - \$65 supplement

Roaring Forties lamb, garlic chive, king oyster mushrooms, lamb consommé

O'Connor short rib, foie gras, green pepper, Oscietra caviar
Additional dish - \$90 supplement

Mushroom Forestry risotto, confit pullet yolk, lardo, truffle toast

Wimmera dry aged duck, braised cabbage, spiced morello cherries

Lamington crossed Snickers bar

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seven courses 250

Wine pairings
TMBT Retrospective 175
The Icons 250
A trip through Burgundy 390
Rare Finds 625