

Winter Tasting Menu

5 Courses

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

Hiramasa Kingfish, Flinders Island scallops, cauliflower, Oscietra caviar

Manjimup marron, foraged pine mushrooms, guanciale, marron bisque

Additional dish - \$70 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

Hiramasa Kingfish, 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 - \$70 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 yolk, lardo, truffle toast

Wimmera dry aged duck, braised cabbage, spiced morello cherries

Lamington crossed Snickers bar

seven courses 250

Wine pairings

TMBT Retrospective 175

The Icons 250

A trip through Burgundy 390

Rare Finds 625



*Please let us know of any dietary restrictions
10% surcharge applies on Sundays & 15% on Public Holidays*