

Chef's 5-Course Food Journey

Progressive menu specially curated by our Head Chef

\$69 per person

+ \$25pp wine pairing option

FIRST COURSE

House-made Panini

house made panini, seasoned whipped butter (v)(gfo)

Wine pairing: 75ml Stonegate Sparkling Chardonnay-Pinot Noir, Renmark, SA

SECOND COURSE

Nduja Prawns

tiger prawns, nduja butter, pangrattato, herb oil (nf)

Wine pairing: 75ml Viti's Pinot Grigio, Veneto, Italy

THIRD COURSE

Melaleuka Farm pulled beef bao

gochujang sauce, cucumber, coriander, pickled chilli, sesame (2) (nf)

Wine pairing: 75ml Château de Ferragues Cinsault Grenache, Provence, France

FOURTH COURSE

120 gram Melaleuka Farm beef steak

served with triple cooked potatoes, grilled broccolini, cafe de paris butter

Wine pairing: 75ml Forest Hill Highbury Field Cabernet Sauvignon, Mt Barker, WA

FIFTH COURSE

Dark chocolate tart

confit orange, yogurt sorbet (v)(nf)

Wine pairing: 45ml Fortified wine Campbells of Rutherglen Topaque

Monday to Thursday Only | Everyone must participate

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FIRST COURSE

Gluten Free Sourdough

toasted sourdough, seasoned whipped butter (v)(gfo)

Wine pairing: 75ml Stonegate Sparkling Chardonnay-Pinot Noir, Renmark, SA

SECOND COURSE

Nduja Prawns

tiger prawns, nduja butter, pine nuts, herb oil (nf)

Wine pairing: 75ml Viti's Pinot Grigio, Veneto, Italy

THIRD COURSE

Melaleuka Farm pulled beef lettuce cups

gochujang sauce, cucumber, coriander, pickled chilli, sesame (2) (nf)

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FIFTH COURSE

Vegan coconut milk semifreddo

pineapple, passionfruit, coconut, mint (gf)(vg)

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