

25th – 27th June 2010

*Our menu is designed as a series of 'degustation' or tasting dishes. Please select the number of dishes you would like to enjoy. The dishes are listed so you may enjoy a progression down the menu with or without the wines matched by the glass by our sommelier...*

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Chilled Vichyssoise, Oscietra & Salmon Caviars, Beignets Of Hawkesbury Oysters  
*Hewitson 'Gun Metal' Riesling 2009, Eden Valley, South Australia*

White Asparagus, Green Asparagus, Slow Poached Organic Egg,  
Fresh Black Winter Truffle From Manjimup  
*Krinklewood (Biodynamic) Chardonnay 2008, Hunter Valley, New South Wales*

Murray Cod Fillet, Cauliflower, Leeks, Pickled Salsify, Salted Walnuts  
*Scarborough 'White Label' Semillon 2007, Hunter Valley, New South Wales*

Buffalo Mozzarella, Espelette Pepper, Potato Gnocchi. Chanterelles, Sage Butter  
*viognier*

Butter – Poached Western Australian Marron, Fermented Garlic, Sweet Green Peas  
*Chablis*

Grilled Sea Scallops, Roast Smoked Eel, Alsace Bacon, Celeriac, Pear  
*Kawarau Estate (Organic) Sauvignon Blanc 2008, Central Otago, New Zealand*

Ballotine Of Local Quail & Duck, Foie Gras, Oriental Consomme  
*Sella and Mosca Canonau di Sardegna Riserva 2005, Sardinia, Italy*

Lamb Shank, Steamed Bone Marrow Dumpling, Spinach, Roast Shallot Jus  
*Yarraloch Cabernets 2005, Yarra Valley, Victoria*

Crown Roast Of Wild Hare, Belgium Endive, Chartreuse Jus  
*Andrew Thomas 'Two of a kind' Shiraz 2008, Hunter Valley / McLaren Vale, NSW/SA*

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Holy Goat 'La Luna' Organic Goats Cheese, Victoria

Raw Milk 'Alpage' Cheese, Thurgau, Switzerland

Roquefort Blue Ewes Milk Cheese, France

Ossau Iraty Sheeps Milk Cheese, Pyrenees, France

Tallegio Washed Rind, Aosta Valley, Northern Italy

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Dark Amadei Chocolate Tart, Strawberries, Yoghurt Cream

Quince *Tarte Tatin*, Calvados Ice Cream

Braised Pineapple, Coconut Mousse, Semolina Dumplings, Aged Rum Syrup

Raspberry *Souffle*, Raspberry – Mascarpone Sorbet

Dessert Variation On A Theme.....For Two Or More Guests

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Five Courses, including coffee, tea, petit fours \$150.00 or with matched wines \$210.00

Six Courses, including coffee, tea, petit fours \$175.00 or with matched wines \$245.00

Additional Course \$25.00 or with matched wines \$35.00

Please Note That Payment By Mastercard And Visacard Attracts A 2% Surcharge