

Group Tasting Menu

Four course 89

Wine pairing 69

Raw Spencer Gulf kingfish

with cucumber, wasabi and white soy

Grilled skull island prawns

with roast tomato, macadamia and desert lime

Rangers Valley marble score 5+ tenderloin

with mash, king brown mushrooms and warrigal greens

Chocolate

with dulce de leche, buckwheat and cocoa nibs



Please note discounts & special offers are not applicable on the tasting menu.

Group Tasting Menu

Six course 115
Wine pairing 89

Raw Spencer Gulf kingfish

with cucumber, wasabi and white soy

Steamed Murray cod

with broccolini, almonds and green garlic

Dry aged Maremma duck

with charred white asparagus, peas and shoots

Charcoal grilled Paroo kangaroo

with kumara, black pudding and padron pepper

Blood orange

with goats cheese and gin

Chocolate

with dulce de leche, buckwheat and cocoa nibs



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