



2 courses \$85 | 3 courses \$105

WINE PAIRING

Estate Range: 2 course \$25 | 3 course \$40

Family Cellar Range: 2 course \$40 | 3 course \$55

ENTRÉE

Celeriac, mushroom dashi (VEG GF NF)

Confit leek, almond, cauliflower (VGN GF)

Mussels, preserved tomato daikon (DF GF NF)

Kangaroo skewer, wattleseed rub, black garlic (DF GF NF)

MAINS

Eggplant, silver beet, bush tomato (VGN GF NF)

Octopus, crayfish veloute, n'duja (NF)

Lamb shoulder, chicory, salsa verde (GF NF DF)

Beef rump, MBS9, beef XO, carrot (GF NF)

DESSERT

Choux bun, lemon verbena cream, St Leonards Shiraz berries (NF)

Chocolate flourless cake, raspberries, muscat (GFO)

Basque cheesecake, almond, white chocolate (GF)

Cheeses, quince (GFO)