



2 courses \$85 | 3 courses \$105

WINE PAIRING

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

Family Cellar Range: 2 course \$35 | 3 course \$55

ENTRÉE

Beetroot, congo potato, pepperberry VEG GF NF

Markwood mushrooms, dashi, shiso VGN GF NF

Scallop, radish, beurre blanc GF NF

Chicken skin, potato, chive GF NF

MAINS

Cauliflower, native chimichurri, saltbush VGN GF NF

Murray cod, black bean, ginger garlic crumb DF NF

Short rib, hasselback potato, mountain pepper GF DF NF

Duck leg, kakadu plum, pear GF DF NF

DESSERT

Swiss meringue, lemon verbena, passionfruit GF NF

Choux bun, dark chocolate, hazelnut, muscat

Basque cheesecake, almond, white chocolate GF

Cheeses, quince GFO