

PEAK

R E S T A U R A N T

TASTING MENU

With a focus on native ingredients the Peak menu showcases the best regional producers, from local farmers to outstanding regions around Australia.

This menu showcases our passion for matching food to wine. We believe that good food and wine matches genuinely elevate the sum of the parts into a truly memorable and enjoyable dining experience.

Tomato Caprese, Lemon Myrtle, Buffalo Mozzarella

2015 Abellio, Alberiño, Riaz Baixes, Spain

Moreton Bay Bugs, Cucumber, Radish, Miso Broth

2017 Whistler Wines Back To Basics, Orange Wine,
Barossa Valley

Hay Farm Rabbit, Young Vegetables, Brick Pastry, Davidson Plum Jus

2015 First Drop Matador, Garnacha, Barossa Valley

Tillari Pork Belly, Lemon Aspen, Carrots, Honey Glaze

2016 Unico Zelo Cherry Fields, Dolcetto, Clare Valley

Strawberries, Cookies and Cream

NV BiancaVigna, Prosecco, Italy