

PEAK
RESTAURANT

tasting menu

Head Chef - Dean Alford
Sommelier - Nivard Nelson

With a focus on 'The Best of Australia' the Peak menu showcases the best 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.

**Freestone Bone Marrow,
Goats Cheese, Beetroot**

2018, Bondar Rose, *Grenache*, McLaren Vale, SA

Petuna Ocean Trout, Cucumber, Sourdough

2015 Abellio, *Albarino*, Rias Baixas, SPAIN

Apple, Kurobuta Pork, Miso

2017 Payten and Jones "VV Series", *Syrah*, Yarra Valley, VIC

**Rhubarb, Macadamia,
Maremma Farm Aylesbury Duck**

2014 Hay Shed Hill, *Malbec*, Margret River, WA

**White Chocolate, Koko Coffee,
Brandy Snap, Passionfruit**

Frangelico & Orange, Canale, ITALY