

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.

**Strawberries, Native Pepperberry,
Heirloom Tomato**

NV Bianca Vinga, *Prosecco*, Veneto, ITALY

Potato, Moreton Bay Bug, Chorizo

2018 Skillogalee, Riesling, Clare Valley, SA

**Cauliflower, Fennel,
Humpty Doo Barramundi**

NV Delamere, *Sparkling Pinot Noir Rose*, Tamar Valley, TAS

**Great Southern Lamb,
Black Garlic, Carrot**

2014 Jim's Script Fox Creek, *Bordeaux Blend*, McLaren Vale, SA

**Bowen Mangoes, Meringue
Kaffir Lime, Coconut**

2018 Singlefile Wines, *Botrytis Chardonnay & Gewurztraminer*,
Denmark, WA