

*tasting menu*

**Head Chef | Dean Alsford**  
**Sommelier | Nivard Nelson**

We offer an unparalleled dining experience, highlighting the 'Best of Australia's produce from the land, earth, sea and air.

An integral part to our dining experience is to showcase the flavours through wine and beverage pairing, dedicated to bringing beautiful matches to the table for a truly memorable experience.

**Randell Organic Rice, Fraser Isle Spanner Crab,  
Bottarga**

2017 Unico Zelo 'Jade & Jasper', *Fiano*, Riverland, SA

**Muscovy Duck, Hervey Bay Scallops, Wakame**

2018 Abeillo, *Albarino*, Rias Biass, SPAIN

**Great Northern Poultry Black Namoi,  
Tasmanian Summer Truffle, Eggplant**

2018 Ministry of Clouds, *Tempranillo Grenache*, McLaren Vale, SA

**Mayura Station 9+ Wagyu & Intercostal, Kale,  
Beetroot**

2016 Warramate, *Cabernet Sauvignon*, Yarra Valley, VIC

**Roast Potato, Koko Coffee, Quince**

The Hills Pear Cider, Adelaide Hills, SA