

*tasting menu*

**Head Chef | Dean Alford**  
**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.

**Yarra Valley Salmon Roe,  
Beetroot, Horseradish**

2017 Irvine 'Spring Hill', *Pinot Gris*, Eden Valley, SA

**Lakes Entrance Octopus,  
XO, Carrot**

2018 Kaseler, *Garganega*, Barossa Valley, SA

**Fermented Spicers Honey, Macadamia,  
Muscovy Duck**

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

**Flinders Island Saltbush Lamb,  
Cucumber, Capsicum**

2018 Dormilona "Tinto", *Shiraz*, Margaret River, WA

**Ten Textures of Daintree Chocolate**

2013 Clovelly Estate, *Liqueur Grenache*, South Burnett, QLD