

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.

Kangaroo Island Marron, Black Lime, Burnt Mandarin

2018 Skillaglee, *Riesling*, Clare Valley, SA

Wild North Queensland Cobia, Southern Calamari, Shark Bay Scampi Caviar

2018 Stella Bella, *Sauvignon Blanc*, Margaret River, WA

Snowy Mountain Squab, Rosella, Cumquat

2017 Stoney Rise, *Pinot Noir*, Tamar Valley, TAS

Flinders Island Salt Bush Lamb, Local Pine Mushroom, Oyster

2014 Fox Creek, *Bordeaux Blend*, McLaren Vale, SA

Spicers Bee Hive

Campari & Lemon, Sesto San Giovanni, ITALY
Disaronno & Lemon, Saronno, ITALY