

PEAK
RESTAURANT

a la carte menu

Head Chef Dean Alford
Sommelier Nivard Nelson

Amuse

House baked sourdough, daily changing cultured Butter

Roast Leek Gnocchi with beef jus, finger lime & dill oil, robuchon mash

2016 First Creek, Chardonnay, Orange

*2018 Vasse Felix 'Heytsbury', Chardonnay, Margert River

**Beef tenderloin confit in herb oil then grilled over charcoal,
Spinach and crushed chats with garden herbs, crispy artichoke skins & onion gravy**

Potato & leek gratin

2016 Fox Creek, Cabernet Sauvignon, McLaren Vale

*2016 Symphony Hill 'Reserve', Cabernet Sauvignon, Granite Belt

Dulce de Leche Mousse, Smoked Chocolate and Mandarin

2013 Clovelly Estate, Liqueur Grenache, South Burnett

*20 Year Old Penfolds Grandfather Tawny Port, SA

Fudge - caramelised white chocolate with finger lime

Tea, Coffee, Port