

Chef's Tasting Menu <i>(for the table)</i>	Bread Shared entrees Choice of main course and shared sides Cheese and petits fours	75pp
Starters	Marinated wild olives Ciabatta bread with hand-churned butter <i>pepper berry salt</i> Ciabatta bread with house-made dukkah <i>aged balsamic vinegar, Gumeracha olive oil</i>	5 5 8
Entrée	Searched tuna loin, <i>pickled radish, mizuna, scorched edamame, sesame, soy and lime (GF)</i> <i>2015 'Methode Traditionelle' Chardonnay Pinot Noir</i> 'San Jozé' Prosciutto, <i>Shaw River buffalo mozzarella, nectarine, sugar snap and black olive (GF)</i> <i>NV 'Methode Cuve' Pinot Noir Rosé</i> Heirloom tomato, <i>whipped ricotta, blackened chilli, basil, Gumeracha olive oil and grilled focaccia (V)</i> <i>2019 'Ceder' Riesling</i>	19 19 19
Mains	36 ^o South slow roasted porterhouse, <i>bagna cauda, roasted beet, saltbush and Vue du Nord Jus (GF)</i> <i>2017 'Vue Du Nord' Pinot Noir</i> Pan seared Market fish, <i>white bean puree, charred radicchio, roasted grape, walnut and Beurre Noisette (GF)</i> <i>2019 'Gruner Veltliner 'Séparé'</i> Crisp skin duck breast, <i>quinoa, soused red cabbage, grilled plum, cavolo nero and Pedro Ximénez glaze (GF)</i> <i>2018 'Les Saignées' Dolcetto Pinot Noir Rose</i> Roasted eggplant, <i>black lentil, heirloom carrot, charred leek, romesco, baby leaves (GF/V)</i> <i>2017 'Sirocco' Chardonnay</i>	36 36 36 34
Sides	Kestral potatoes, <i>caramelized onion, lardons, caper, mustard dressing and fine herbs (GF/V)</i> Summer leaves, <i>chickpea, heirloom tomato, spiced pita crisp and balsamic (V)</i>	12 12