

DECADENT DINNER MENU

One hundred and fifty dollars – food only
Two hundred and ninety five dollars with wine

Shark Bay crab, Bremer Bay abalone and Cone Bay barramundi soup,
cajun spices, saffron potato purée, crouton, watercress

Moët & Chandon Brut Impérial NV 100 ml

Marinated pan-fried Exmouth Tiger prawns, roasted pineapple with brown
butter, citrus and passionfruit vinaigrette, vanilla, black radish

Dom Perignon Champagne 2009 100 ml

Cervantes lobster herb roasted in brown butter, semi dried cherry tomato,
citrus fennel, coconut and lemon sauce

Mount Mary Yarra Valley Chardonnay 2006 100 ml

Native pepperberry kangaroo loin, roasted paprika baby corn, parmesan
and rocket mousse, garlic and parsley Shimeji mushroom, orange mixed
radish, macadamia crumbs

Rockford Basket Press Barossa Valley Shiraz 2010 100 ml

Fillet of Wagyu beef grade 5, smoked mash potato, roast tomato, baby
eggplant, onion tart, shallot and red wine sauce, potato crisp, garlic purée

Mount Mary Lilydale Cabernets Quintet 2005 100 ml

Cherry chocolate crumble soufflé, coconut and vanilla ice cream, white
chocolate soil

De Bortoli Noble One Riverina Botrytis Semillon 2014 100 ml