

 DECADENT DINNER MENU 

One hundred and sixty five dollars – food only
Three hundred and ten dollars with wine

Caramelised onion and cauliflower soup, mixed mushroom, Manjimup truffle crouton

Moët & Chandon Brut Impérial NV 100 ml

Exmouth Tiger prawns with honey and bacon, cauliflower purée, shimeji mushroom, roast Serrano ham, potato, truffled brown butter

Dom Perignon Champagne 2009 100 ml

Geraldton lobster, Manjimup truffle, cauliflower and blue cheese mornay sauce

Mount Mary Yarra Valley Chardonnay 2006 100 ml

Kangaroo loin fillet, grilled corn, paprika pop corn, yoghurt and parmesan baby corn, corn purée, smoked tomato jus, wasabi rocket

Rockford Basket Press Barossa Valley Shiraz 2011 100 ml

Fillet of Wagyu beef grade 5, potato gratin, grilled zucchini, tomato purée, burnt onion, red wine and shallot jus

Moss Wood Margaret River Cabernet Sauvignon 2003 100 ml

Lime crumble soufflé, coconut ice cream

De Bortoli Noble One Riverina Botrytis Semillon 2014 100 ml