

DECADENT DINNER MENU

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

Mussel, scallop, fish, prawn, clam and potato chowder in a mini bread loaf

Moët & Chandon Brut Impérial NV 100 ml

Black truffle salmon gravlax, compressed apple, gin and tonic foam

Dom Perignon Champagne 2005 100 ml

Gratinated abalone with mushroom béchamel topped with bread crumbs

Mount Mary Yarra Valley Chardonnay 2001 100 ml

Fillet of Wagyu beef grade 5, red wine reduction, crisp potato dusted with smoked paprika, glazed carrots, daikon and asparagus

Rockford Basket Press Barossa Valley Shiraz 2007 100 ml

Maffra black wax cheddar, fig and walnut terrine

Mount Mary Lilydale Cabernets Quintet 2001 100 ml

Apple crumble soufflé, truffle ice cream

Moss Wood Margaret River Ribbon Vale Botrytis Semillon 2011 100 ml