



# BEST OF FRIENDS



## EIGHT COURSE TASTING MENU

One hundred and fifty dollars – food only

Two hundred and fifteen dollars – with 3 star wine

Two hundred and eighty five dollars – with 5 star wine

Salmon gravlax, black truffle, beetroot, lemon and fennel, compressed apple, gin and tonic foam

Charles Pelletier Methode Traditionnelle Grande Reserve Brut NV 100ml\*\*\*

Moët & Chandon Brut Impérial NV 100 ml\*\*\*\*\*

Mussel, scallop, fish, prawn, clam and potato chowder

Peel Estate Verdelho 2014 100 ml\*\*\*

Picardy Pemberton Sauvignon Blanc Semillon 2016 100 ml\*\*\*\*\*

Chicken, pesto, sun-dried tomato and mozzarella roulade, polenta croquette, Parmesan sauce

Pasqua Delle Venezie Pinot Grigio 2014 100 ml\*\*\*

Zarephath Porongurup Riesling 2015 100 ml\*\*\*\*\*

Grilled Humpty Doo barramundi fillet, squid and shaved abalone, cauliflower purée, snow peas, pickled red onion, citrus pumpkin emulsion

Xanadu Margaret River Chardonnay 2015 100 ml\*\*\*

Mount Mary Yarra Valley Chardonnay 2001 100 ml\*\*\*\*\*

Confit of duck leg, layered potato, glazed turnips, semi dried cherry tomatoes, sherry vinegar jus

Zarephath Porongurup Shiraz Cabernet 2015 100 ml\*\*\*

Nocton Vineyard Coal River Valley Pinot Noir 2013 100 ml\*\*\*\*\*

Kangaroo loin fillet stuffed with mushroom and port duxelle cooked medium rare, truffle potato mash, oyster mushroom, cranberry jus

Serafino McLaren Vale Shiraz 2013 100ml\*\*\*

Mount Mary Lilydale Cabernets Quintet 2001 100 ml\*\*\*\*\*

Fillet of grass fed Harvey beef, red wine reduction, crisp potato dusted with smoked paprika, glazed carrots, daikon and asparagus

Wagyu beef grade 5 100 gm An additional fifteen dollars

Fermoy Estate Margaret River Merlot 2012 100ml\*\*\*

Rockford Basket Press Barossa Valley Shiraz 2007 100 ml\*\*\*\*\*

Apple crumble soufflé, Manjimup black truffle ice cream ice cream

Taylor-Ferguson Riverina Botrytis Semillon 2009 100 ml\*\*\*

Moss Wood Margaret River Ribbon Vale Botrytis Semillon 2011 100 ml\*\*\*\*\*