

6 course Menu \$99

Wine match \$85

Amuse Bouche

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Ceviche | Carrot | Radish | Dill Crème fraiche

Astrolabe | Grovetown | Spätlese | Riesling | 2021

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Hock Terrine | Chorizo | Green Apple

Blackenbrook | Family Reserve | Gewurztraminer | 2019

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Truffled Polenta | Goat Curd | Green Beans | Artichoke

Dog Point | Chardonnay | 2019

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Market Fish | Broad Beans | Peas | Fregola | Beurre Blanc

Hans Herzog | St. Laurent | 2016

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Angus Bavette | Alliums | Pomme Paille | Jus Gras

Elephant Hill | Stone | Merlot | 2019

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Tamarillo & White Chocolate Entremets

Paritua | Isabella | Late Harvest | NV

7 course Menu \$120

Wine match \$110

Amuse Bouche

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Ceviche | Carrot | Radish | Dill Crème fraiche

Astrolabe | Grovetown | Spätlese | Riesling | 2021

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Hock Terrine | Chorizo | Green Apple

Blackenbrook | Family Reserve | Gewurztraminer | 2019

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Elephant Hill | Stone | Merlot | 2019

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Cheese

Portwine

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Tamarillo & White Chocolate Entremets

Paritua | Isabella | Late Harvest | NV