



Degustation

Seasonal oyster with Vietnamese dressing and baby coriander

La Gitana Manzanilla Sherry, Jerez, Spain

Salt cod fritters with pea mousse, mojama, and pea and mint vinaigrette

2008 Fattori 'Daniele' Soave Classico DOC, Verona, Italy

Pickled beetroot with goats curd and basil jelly

2007 Loosen Bros 'Dr L' Riesling, Mosel, Germany

Hot-smoked Regal salmon with baked potato jelly, asparagus and dill oil

2008 Quealy Pobblebonk Pinot Grigio, Mornington Peninsula, Victoria

Aylesbury duck and pistachio terrine with fig jam toast and cured duck breast salad

2006 Desert Heart Pinot Noir, Central Otago, New Zealand

Pan fried Suzuki mullet with orange and cumin cous cous, pinenuts and smoked eggplant puree

2008 Paul Janin et Fils Beaujolais Villages, Burgundy, France

Roasted cutlet of lamb with curried lamb breast, onion bhajis, spinach and mango chutney puree

2009 Quattro Mano 'Duende', Barossa Valley, South Australia

Selected cheese with pear puree and toasted fruit bread

2004 Chateau de Corneilla Muscat de Rivesaltes, Languedoc-Rousillon, France

GrannySmith apple jelly with vanilla syrup and apple granita

Hazelnut dacquoise with dark chocolate mousse and cherry-ripple ice cream

Campbell's Classic 'Liquid Gold' Rutherglen Tokay, Rutherglen, Victoria

Ninety-five dollars

One hundred and fifty-five dollars with matching wines