



## WINE AND FOOD SET MENU

Wine Pairing with Set Menu: 139  
*(includes four courses with four paired glasses of wine 75 ml each)*

Only Set Menu: 80  
*(includes four courses with drinks additional)*

### SNACKS

2020 Amber with  
Margaret River organic wood fired bread and Cullen extra virgin olive oil (gfo) and  
Duck Rillettes, Jerusalem artichoke chips, crudité (gf, veo)

### ENTREE

2018 Mangan Sauvignon Blanc Semillon with  
Hiramasa Kingfish (df, gf, vo, veo)  
*Dashi, avocado, radish, puffed rice*

### MAINS

2017 Mangan Sauvignon Blanc OR 2012 Cullen Sauvignon Blanc Semillon with  
Seasonal Garden Vegetables (v, dfo, veo)  
*Celeriac, mushrooms, Jerusalem artichoke, wild cabbage puree, nashi pear*

or

2019 Kevin John OR 2011 Kevin John with  
Fish of the day (gf, df)  
*Pumpkin puree, Tokyo turnips, carrot, tomato, pickle radish, caper oil*

or

2019 Diana Madeline OR 2015 Diana Madeline from Magnum with  
Margaret River Wagyu Beef (gf, dfo)  
*Nettle, horseradish labneh, beetroot, kipfer potatoes, leek, pickled onion, jus*

### DESSERT

2020 Late Harvest Chenin Blanc with  
Chardonnay honey mousse (gf, veo)  
*Honey ice cream, almond praline, honey comb*