

FOUR COURSE MENU

4 Course Menu \$110

Wine Pairing \$65

TO START

2023 Rose Moon

Chef's Welcome Snacks

ENTREE

2019 Mangan Field Blend

Ricotta Mousse | Organic Beetroots | Black Figs | Quinoa | Walnuts | Mint

2018 Grace Madeline

Cured & Charred Kingfish | Macadamia | Aged Miso | Caper & Citrus Dressing | Ice Plant

2019 Mangan East Block

Margaret River Wagyu Beef | Oyster Cream | Black Garlic | Leek Scapes | Shimeji Mushrooms

MAIN

2022 Kevin John

Hand Rolled Cavatelli | Smoked Tomato Sugo | Zucchini Blossoms | Garlic | Goats Curd

2022 Kevin John

Line Caught Fish | Chana Dahl | Carrot | Coriander | Pickled Mussels | Yoghurt

2021 Diana Madeline

Margaret River Venison | Beetroot | Mulberry | Radicchio | Wattleseed

DESSERT

2023 Late Harvest Chenin Blanc | 2023 Preservative Free Malbec

Cream Cheese Mousse | Organic Strawberries | Strawberry Sorbet | Strawberry Gum

White Chocolate Semifreddo | Chamomile Panna Cotta | Honeycomb | Lavender

Cambray Blackwood Blue | Organic Rhubarb | Estate Honeycomb | Nordic Crackers

