TASTING MENU / sUMMER

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| FOUR COURSE | MATCHING WINES |
| $90pp | +$45pp |

Split pea battered zucchini blossom, smoked mozzarella,

anchovy and green pea

2022 long rail gully pinot gris

South Coast snapper sashimi, kohlrabi, white soy, mirin & salmon caviar

2022 lark hill regional riesling

Gundagai lamb rump, cauliflower, Tuscan braised green beans

2021 Eden road ‘long road’ shiraz

 (Optional)
Manchego, Chèvre, Three Mills fruit bread, pear and Grazing honey

2021 GUNDOG ESTATE ‘GUNDAROO’ RIESLING

cheese $10pp or with matching wine $16pp

Strawberries ‘N’ Cream:

Honey & vanilla roast strawberries, whipped ricotta, Pecan Sandie

2019 lerida estate botrys