**Five course tasting menu**

(Whole tables only)

Sweetcorn velouté, truffled hazelnuts, ricotta beignet, crispy leeks

*Stefano Lubiana Brut Reserve sparkling, Granton, TAS*

Yellowfin tuna tartare, grilled eggplant, tuna mayonnaise, parmesan crisps

*2017 Fox Gordon Fiano, Adelaide Hills, SA*

Seared scallops, spinach puree, smoked trout beignets, beetroot crisps

*2023 Onannon Chardonnay, Mornington Peninsula, VIC*

Grilled eye fillet, sweet potato puree, blue cheese butter, dauphinoise potato, watercress

*2021 Long Rail Gully Cabernet Sauvignon, Murrumbateman, NSW*

Vanilla pannacotta, strawberry sorbet, pistachio tuille

*2021 Dr Loosen Spätlese Riesling, Mosel, Germany*

Five course tasting menu 140

Five course tasting menu matched with wine 180