



## Seasonal Tasting Menu

105pp

*Snacks chef selection of favourite little bites*

**Byron Bay Grilled Pork Jowl Skew, Soy Glaze  
Corn Croquette, Queensland Blue Swimmer Crab Salad, Rouille  
Crispy Zucchini Flower, Ricotta, Malfroy Honey**

**Sourdough Bread, Whipped Butter**

Wild Nature Prosecco NV Organic Veneto, Italia

**Kingfish, Dashi Dressing, Pear, Radish, Shizo**

2022 Gorgo Pinot Grigio delle Venezie Veneto, Italia

**Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive**

2021 Cullen 'Kevin John' Chardonnay Margaret River, Western Australia

**Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Chestnut Mushroom**

2021 Ashton Hills Estate Pinot Noir, Piccadilly Valley, Adelaide Hills. South Australia

**Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue**

**Chocolate Caramel Mouse, Fig Leave Ice Cream, Fresh Figs**

Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp