

**Oysters - 5 ea**

**San Gregorio de Polanco Oscietra Caviar 10g and condiments - 90**

**Peas, broad beans, smoked yoghurt, salted citrus, nasturtium vinegar**

*2018 Nazarray Sauvignon Blanc, Flinders*

*2018 Frederic Mabileau 'Les Rouilleres' Chenin Blanc, Loire Valley, Fra*

**Marron, confit potato, almond cream, shell oil**

*2018 Willow Creek Vineyard Pinot Gris, Merricks North*

**Pork, date molasses, mustard seeds, curry leaves**

*2017 Panton Sangiovese, Shoreham*

*2017 Sutton Grange Estate Aglianico, Bendigo, Aus*

**Albacore tuna, blackened onions, grains, shiitake mushrooms**

*2017 Brothers McLean Viognier, Red Hill South*

*2018 Akishika 'Pressed Moto', Osaka, Jap*

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**Beef, braised rainbow chard, green peppercorn, rocket**

*2016 Avani 'The Earth' Syrah, Red Hill South*

*2017 Dirupi Rosso di Valtellina 'Ole' Nebbiolo, Lombardy, Ita*

**September - October 2019**

Price:

Five-course menu - 120

With matched wines - 210 or 230

With non alcoholic pairings - 175

**Cheese selection, seasonal accompaniment, lavosh - 28**

**Parsnip ice-cream, apple, toasted buckwheat, frangipane**

*2016 Quealy 'Tussie Mussie' Pinot Gris, Merricks North*

*2017 Georg Breuer Riesling, Rheingau, Ger*