

**Oysters - 5 ea**

**Giaveri Caviar classic Osietra 12g and condiments - 90**

**Yuzu cured kingfish, kaffir lime, kombu, smoked avocado**

*2017 Standl Rielsing, Red Hill South*

*2017 Weingut Emmerich Knoll Gruner Veltliner, Wachau, Aut*

**Sweet corn, polenta, saltbush, soured cream**

*2018 Willow Creek Vineyard "Petrichor" Chardonnay, Merricks North*

**Grilled Marron, wakame butter, beach herbs, finger lime**

*2018 Quealy "Lina Lool" Friulano Blend, Balnarring*

*2017 Forlong "Bianco" Palomino & Pedro Ximinez, Jerez, Spa*

**Hapuka, pickled red cabbage, pak choi, umami broth**

*2017 Eldridge Estate Gamay, Red Hill*

*2018 Tonic Grenache, Adelaide Hills, Aus*

//

**Beef short rib, horseradish, shiitake crème, crisp garlic**

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

*2015 Cigliuti "Serraboella" Barbera, Piedmont, Ita*

**April 2019**

Price:

Five-course menu - 120

With matched wines - 210 or 230

With non alcoholic pairings - 165

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

**Quince, miso, honeycomb, brown butter crisp**

*2016 Brothers McLean "Braithean" Cordon Cut Viognier, Red Hill*

*2017 Fromm "Spatlese" Riesling, Marlborough, NZ*