

Oysters - 5 ea

Radicchio, cashmere, pickled grapes, beetroot

*2016 Domaine Sebastien Treuillet, Pouilly Fume, Fra
Ketel One Citroen Vodka*

Crab, charred corn, snow pea, egg yolk

*2014 Willow Creek Chardonnay, Merricks North, Aus
Bulleit Bourbon*

Duck, asparagus, chicken skin, sherry vinaigrette

*2015 Moric Blaufrankish, Burgenland, Aut
Tanqueray 10 Gin*

Hapuka, clams, cucumber, sapphire, tarragon oil

*2017 Schmölder & Brown 'Pret-a-Rosé' Beechworth, Aus
Pampero Blanco Rum*

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Beef, rainbow chard, roasted onion, smoked potato

*2017 Ulithorne 'Specialis' Tempranillo blend, McLaren Vale, Aus
Bulleit Rye Whiskey*

Local cheeses, quince, lavosh - 10 pp

Raspberry, umeshu, rose milk, sable, linaria

Doot's Ume - Mead

Massenez Lychee Liqueur

Price:

Five-course menu - 110

With matched wines or cocktails -

200 With non alcoholic pairings - 155