

– FEED ME –
(Summer 2018)

Feed Me Menu \$70/person

Wine Matched \$105/person

Gin cured ocean trout

fennel, native finger lime, flying fish roe

2017 Fiano

Confit chicken roulade

kohl rabi, caper leaves, Granny Smith apple, nasturtium

2013 'Optimist' Reserve Chenin Blanc

Pumpkin poached in aged beef fat

romesco powder, puffed buckwheat, mustard leaf

2015 Estate Grenache

Charred brussel sprouts

confit duck leg, warrigal greens, salsa verde (V)

2014 Estate Mourvèdre

Surf and Turf

pork, prawn, cauliflower, iceplant, wild rice & burnt onions

2010 'Mary Kathleen' Cabernet Merlot