



SIGNATURE MENU

ACT ONE

TASMANIAN OYSTERS

Natural, served with side of lemon and tarragon raspberry mignonette

ACT TWO

OPEN RAVIOLI

Slow-cooked tomato-spiced pork, homemade fresh pasta, smoked Gouda sauce

2022 PUNT ROAD NAPOLEONE VINEYARDS CHARDONNAY, YARRA VALLEY, VIC

MAIN ACT

180 GRAM O'CONNORS GRASS FED BEEF TENDERLOIN (GF)

Glazed carrots, sauce Robert and charred onion

2021 GLAETZER BISHOP SHIRAZ BAROSSA, SA

SIDES

CRISPY KIPFLER POTATOES, BLACK GARLIC (GF)

MIXED SALAD LEAVES, COMPRESSED GRAPES, CHERRY TOMATO, DIJON VINAIGRETTE (VE)

GRAND FINALE

BOMBE ALASKA (SHARING FOR 2) (V)

Popcorn and salted caramel ice cream, rum torched meringue

2019 SCORPO 'PINSANTO' LATE HARVEST PINOT GRIS LUC, MORNINGTON PENINSULA, VIC

FOOD MENU \$98 PER PERSON

MATCHING WINES \$45 PER PERSON

GF (GLUTEN FREE) | DF (DAIRY FREE) | VE (VEGAN) | V (VEGETARIAN)

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST'S DIETARY NEEDS, WE CANNOT GUARANTEE THAT
OUR FOOD WILL BE ALLERGEN FREE.