

**Tasting menu 7 course 172**  
**(Wine match from 78)**

House-baked ricotta whey sourdough, cultured butter

**First**

Salad of heirloom tomatoes, strawberry,  
tropea onion, goats curd, bee pollen, marigold

**Macedon Ridge sparkling NV, Macedon Ranges**

**Second**

Cured ocean trout, watermelon radish, grapefruit,  
lemon balm, cucumber, avocado

**Castro Martin, Albariño '22, Rias Baixas, Spain**

**Third**

Agnolotti, sweetcorn, stracciatella, lions maine mushroom,  
toasted corn butter, sage

**Tellurian, Marsanne '22 - Heathcote, VIC**

**Fourth**

Glazed duck breast, baby beetroot, caraway, amaranth,  
boysenberry, duck jus

**Tomboy Hill 'Rebellion' Pinot Noir '23, Ballarat, VIC**

**Fifth**

9+ Sher Wagyu rump, caramelised cauliflower, horseradish,  
golden enoki mushroom, beef fat jus (served Medium Rare)

**Pondalowie, Shiraz '22, Bendigo, VIC**

**Spuds, garlic, rosemary +11**  
**Garden leaves, bay leaf vinaigrette +12**

**Sixth**

Buttermilk sorbet, mandarin, lemon myrtle

**(Optional extra wine match +10)**

**Patrizi Moscato D'Asti, DOCG '22 - Piedmont, Italy**

**Seventh**

Rose ice-cream, poached rhubarb, hazelnut,  
fried brik pastry, elderflower

**Henschke Noble Rot Semillon '21, 45ml SA**

**or**

**Telmo Rodriguez 'MR' Moscatel '21, 45ml Spain**

**Plant-based tasting menu 7 course 157  
(Wine match from 78)**

House-baked sourdough, olive oil

**First**

Salad of heirloom tomatoes, strawberry,  
tropea onion, cashew, marigold

**Macedon Ridge sparkling NV, Macedon Ranges**

**Second**

Beetroot, sesame cream, blackberry, sorrel

**Été Grenache Rosé '23, Provence, France**

**Third**

Charred sweetcorn, lions mane mushroom,  
toasted corn oil, sage

**Tellurian, Marsanne '22 - Heathcote, VIC**

**Fourth**

Butternut pumpkin, yellow peach,  
macadamia, Vietnamese mint

**Tomboy Hill 'Rebellion' Pinot Noir '23, Ballarat, VIC**

**Fifth**

Coal-roasted zucchini, green olive, burnt apple,  
toasted sunflower seed, mint oil

**Mesta, Tempranillo (organic) '22, Bodegas, Spain**

**Spuds, garlic, rosemary +11**

**Garden leaves, bay leaf vinaigrette +12**

**Sixth**

Cucumber sorbet, lime & gin granita, lemon myrtle

**(Optional extra wine match +10)**

**Patrizi Moscato D'Asti, DOCG '22 - Piedmont, Italy**

**Seventh**

Chocolate mousse, rhubarb, granola,  
coconut & kaffir lime sorbet

**Henschke Noble Rot Semillon '21, 45ml SA**

**or**

**Pedro Ximénez sherry 45ml Spain**