

3 course Long Lunch \$80 per person

Choice of entrée, main & dessert

or

à la carte

add matching wines

Discovery pairing - \$30 per person

Museum pairing - \$55 per person

Entrées

Local fig, burrata, bitter leaves, prosciutto, balsamic GFO 25
Streicker Blanc de Blanc (Sparkling)

Basil cured Ora King Salmon, pomegranate, ajo blanco, almond GF/DF 25
Streicker Protea Farm Block Chenin Blanc

Duck liver parfait, beetroot relish, sourdough toast GFO 25
Clairault Estate Chardonnay

Beef tartare, gochujang, sesame, sous vide egg yolk GF/DF 25
Streicker Ironstone Block Old Vine Cabernet Sauvignon

Mains

Ricotta gnocchi, spinach, candied olive, pine nuts, sage, grana padano v 39
Streicker Ironstone Block Old Vine Chardonnay

Market fish, heirloom carrot, Anna potato, sauce Jacqueline, fennel DF/GF 41
Streicker Bridgeland Block Fumé Blanc

Braised Wagin duck cannelloni, seared breast, plum, cavolo nero, jus DFO 41
Streicker Bridgeland Block Pinot Noir

Arkady lamb rump, caponata, pumpkin, fried polenta, jus GF 41
Clairault Estate Cabernet Sauvignon

Desserts

Fig frangipane tart, crème anglaise 16

Chocolate brownie, peanut butter ganache, dark chocolate sorbet GF 16

Streicker cane cut Sauvignon Blanc Semillion 15

Sides

House made focaccia, evoo, balsamic		7
Brussel sprouts, nouc cham, crispy shallots	GF	15
Mixed leaves, pickled fennel, radish, herbs, house dressing		12
Hand cut chips, smoked tomato mayo		14

Cheese

With House Made crackers, biscotti, apple chilli jam, candied walnuts, quince

One Cheese*: 20 | Two Cheeses: 30 | Three Cheeses: 40

*\$5 extra when part of our 3 course long lunch

Your choice of: *Cheddar – King Island Aged Cheddar (TAS),*
Blue – King Island (TAS), Brie – Lingot D’Argental (FRA)