



d e g u s t a t i o n

seven courses: 95 per person
with three glass wine flight 120 per person

amuse bouche: octopus escabeche, anchovy, pistachio praline
NV Chandon brut

rotolo: spinach, pumpkin, macadamias and meredith
ewes milk fetta, wrapped in pasta sheets, baked and
finished with a nut brown butter

venison carpaccio, bitter chocolate-banyals ganache,
tempura mushroom, fennel crisps
Clyde Park 2009 Sauvignon Blanc

campari and herb cured ocean trout, beetroot jelly, horseradish
cream, yarra valley salmon caviar and micro herbs

capretto kibneh: stuffed with pine nuts, herbs and shev
Clyde Park 2007 Shiraz

twice baked cheese and zucchini soufflé with a blue
cheese, spinach and mascarpone cream

the chef's plate: six luscious desserts to share

vittoria caffe or leaf tea

