



BEST OF FRIENDS



TEN COURSE TASTING MENU

One hundred and fifty five dollars – food only

Two hundred and fifteen dollars – with 3 star wine

Two hundred and sixty five dollars – with 5 star wine

Freshly shucked Coffin Bay oysters, wasabi foam, cucumber spaghetti, topped with pearls of the sea

Emilio Lustau Jarana Fino (60 ml)

Tomato, apple and celery soup, pickled truffle and goat cheese fritter

Louis Bouillot Crémant de Bourgogne Blanc de Blancs NV 100ml***

Nicolas Feuillatte Réserve Particulière Brut NV 100 ml*****

Cumin, coriander, turmeric and mustard seed spiced tuna, flat bean and radish salad, tomato and lemon salsa, pea ice cream

Sorby Adams Eden Valley The GT Gewürztraminer 2008***

Moss Wood Margaret River Semillon 2010 100 ml*****

Crispy skin fillet of barramundi, Spencer Gulf mussel tartare, sautéed spinach

Cape Mentelle Margaret River Sauvignon Blanc Semillon 2011 100 ml***

Giaconda Beechworth Aeolia Roussanne 2002 100 ml*****

Terrine of chicken, celeriac and mushrooms, basil and tomato salad, bacon foam

McHenry Hohnen Margaret River Chardonnay 2010 100 ml***

Leeuwin Estate Art Series Margaret River Chardonnay 2008 100 ml*****

Chilled sous vide beetroot, garlic and thyme marinated buffalo mozzarella, tomato concasse, pickled truffle vinaigrette

Loin of kangaroo, garlic and thyme marinated, butternut pumpkin and potato pie, red wine and chocolate sauce

Poggiotondo Chianti Superiore Sangiovese 2008 100 ml***

Wild Earth Central Otago Pinot Noir 2008 100 ml*****

Beef fillet, onion marmalade, ratatouille, fat chip, creamed peppercorn sauce

Pirathon Barossa Valley Shiraz 2009 100ml***

Rockford Barossa Valley Shiraz 2007 100 ml*****

Jindi triple cream brie, fig and walnut terrine

Cookoothama Botrytis Semillon 2007 60 ml***

De Bortoli Noble One Botrytis Semillon 2007 60 ml*****

Macadamia nut soufflé, salted macadamia and chocolate ice cream

Moet Nectar Imperial 100 ml***

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