



BEST OF FRIENDS



TEN COURSE TASTING MENU

One hundred and fifty dollars – food only

One hundred and ninety five dollars – with 3 star wine

Two hundred and twenty five dollars – with 5 star wine

Jerusalem artichoke and thyme soup, truffle air

Baked Coffin Bay oysters, garlic butter and thyme, lemon pickle

Bay of Fires Tasmania Pinot Noir Chardonnay Brut NV 100ml***

Janisson & Fils Tradition Brut NV 100 ml*****

Slow cooked rainbow trout, vegetable stock and herb tagliatelle,
tarragon mayonnaise, dressed leaves

T'Gallant Grace Mornington Peninsula Pinot Grigio 2007 100 ml***

Felton Road Central Otago Riesling 2007 100 ml*****

Barramundi fillet, cauliflower cream, buttered potato, spinach,
Jerusalem artichokes

McHenry Hohnen Margaret River Chardonnay 2008 100 ml***

Moss Wood Margaret River Chardonnay 2007 100 ml*****

Mosaic of roast and confit kangaroo scented with thyme and
rosemary, raspberry vinegar dressing

Castello di Gabbiano Chianti Sangiovese 2007 100 ml***

Matua Valley Central Otago Pinot Noir 2006 100 ml*****

Duck breast caramelised in molasses and bush pepper, crisp skin,
caramelised chicory, fondant potato

Salad of roast quail, chicken livers, toasted brioche, poached truffle,
truffle dressing

Pirathon Barossa Valley Shiraz 2008 100ml***

Penfolds RWT Barossa Valley Shiraz 2006 100 ml*****

Roast fillet of beef, braised cabbage, root vegetables and red wine
sauce

Wagyu beef Additional ten dollars

Deep fried blue cheese fritters, walnut salad

Hot apple crumble soufflé, apple crumble ice cream

Taylor Ferguson Willbriggie Botrytis Semillon 2002 100 ml***

De Bortoli Noble One Botrytis Semillon 2006 100 ml*****

For additional wines see our extensive wine by the glass list

Vegetarian tasting menu also available