

DECADENT DINNER MENU

One hundred and eighty five dollars – food only
Three hundred and twenty dollars with wine

Chilled fresh pea soup, truffled goat curd crouton, Iberico ham, almond

Moët & Chandon Brut Impérial NV 100 ml

Slow cooked Bremer bay abalone, aniseed butter, charred leek, asparagus, herb gel

Dom Perignon Champagne 2008 100 ml

Geraldton lobster, Manjimup truffle, cauliflower and blue cheese mornay sauce

Leeuwin Estate Art Series Margaret River Chardonnay 2016 100 ml

Kangaroo loin, chorizo bulgur, sage crisps, medley vegetables, carrot puree, red vein sorrel

Rockford Basket Press Barossa Valley Shiraz 2012 100 ml

Fillet of Wagyu beef grade 5, horseradish and parsnip purée, carrot and potato terrine, port jus

Moss Wood Margaret River Cabernet Sauvignon 2009 100 ml

Banana, chocolate and caramel soufflé, vanilla ice cream

De Bortoli Noble One Botrytis Semillon 2015 100 ml