

Spring Tasting Menu

Five Course | 130

Wine Pairing | 95

Aperitif

Augusta green lip abalone | seaweed butter GF, NF

2022 Idée Fixe by Vasse Felix Blanc de Blancs,
Margaret River, Western Australia

First entrée

Asparagus salad | shaved lonza | egg yolk GF

2022 Passel Estate Sauvignon Blanc,
Margaret River, Western Australia

Second entrée

Toothfish | nasturtium | zucchini velouté GF, NF

2022 Domaine Naturaliste 'Purus' Chardonnay,
Margaret River, Western Australia

Main course

Futari wagyu | eggplant | pickled wood ear mushroom GF, NF

2021 Nocturne 'SR' Cabernet Sauvignon,
Treeton, Western Australia

Dessert

Pumpkin ice cream | candied kumquat | almond tart V

Amalfi Coast (cocktail)

GF Gluten-free | DF Dairy-free | NF Nut-free | V Vegetarian



We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.