

Chef's Table

This menu is an **example only** and may have changed
for your visit to the restaurant

Snacks...

Ginger mousse, mango, Vietnamese salad
Sweet potato cigar, sunflower crumb, rosemary sherbet
Chicken rilette wonton, sweet corn, smoked paprika

NV Loredan Gasparini Asolo Prosecco Superiore (Veneto, Italy)

Confit ocean trout, blue swimmer crab, fresh grape, licorice,
toasted quinoa, milk crisp

2015 Murdoch Hill Chardonnay (Adelaide Hills, SA)

Seared sea scallops, pork shoulder, caramelised pineapple,
rocket, cauliflower, curry oil

2015 AIX Rose (Provence, France)

New Zealand Venison, herb crumb, textures of beetroot and fig,
shaved macadamia

2012 Williams Crossing Pinot Noir (Macedon Ranges, Vic)

48 hour Wagyu shortrib, potato fritter, pickled carrot,
minted peas, saffron aioli

2015 Giant Steps Syrah (Yarra Valley, Vic)

Pear, white chocolate

Meringue, toasted grains, rockmelon

2010 Buller Botrytis Semillon (Rutherglen, Vic)

Followed by petit fours and Morgans handcrafted coffee and tea

\$130pp, or \$175pp with matched wines



Brief Menu

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for your visit to the restaurant

Ginger mousse, mango, Vietnamese salad

NV Loredan Gasparini Asolo Prosecco Superiore (Veneto, Italy)

Confit ocean trout, blue swimmer crab, fresh grape, licorice,
toasted quinoa, milk crisp

2015 Murdoch Hill Chardonnay (Adelaide Hills, SA)

48 hour Wagyu shortrib, potato fritter, pickled carrot,
minted peas, saffron aioli

2015 Giant Steps Syrah (Yarra Valley, Vic)

Pear, white chocolate

Meringue, toasted grains, rockmelon

2010 Buller Botrytis Semillon (Rutherglen, Vic)

\$90pp, or \$120pp with matched wines

