



Restaurant Dinner Menu

National Press Club of Australia

6-Course Degustation Menu

"From My Garden"

\$74.00 per person

\$120.00 per person with matched wines

(100ml per course)

Back yard

Tapioca and herb crisp | beef tartare | quail egg

Baby vegetable patch | black pudding soil

2017 Cape Mentelle Sauvignon Blanc Semillon - Margaret River

Window sill

Snow peas | beans | asparagus | tendrils | snails

2014 Bunnamagoo 1827 Hand Picked Chardonnay- Bathurst

Green house

Tomato consommé | ox heart tomato |

Humpty Doo barramundi sashimi

2018 Nick Spencer Rose- Gundagai

Plot

Rosemary lamb rack | zucchini flower | beetroot textures |

blackened onion | Morello Grove caramelized

apple balsamic | chili salt

2016 Oakridge Hazeldene Pinot Noir - Yarra Valley

Nursery

Chamomile tea cake pot | almond milk frosting | tequila

Kahlua and cream on ice

Berry patch

Chocolate dome | Honeycomb | raspberry gel |

strawberry jelly | berries

2015 Small Acres Pomona Ice Cyder - Orange