

tasting menu

CHEF
Bryce Reynolds

Ernest Hill Semillon

Brie, melon, charcoal biscuit VEG, GF

Tulloch Verdelho

Smoked cheddar, apricot jam, lavish VEG

Scarborough Chardonnay

French camembert, quince paste, sesame Tullie VEG

David hook Pinot Gris

Fromage, sourdough crisp, micro basil VEG

Melbourne Tempranillo

Beetroot, raspberry goats cheese tart wild fennel VEG

Theme Pinot Noir

Comete, green apple, pork skin GF

Gardlemans Shiraz

Beef bresaola truffle, malbac DF

Piggs Peake Suckling Late Harvest Red

Chocolate mousse raspberry tapioca GF

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences