



EUREKA 89

Degustation Menu

VENISON

Carpaccio, native pepper berry, bronze fennel, apple, asparagus
Louis Bouillot 'Perle de Aurore' Sparkling Rose NV, Burgundy France

POTATO

Baked, taleggio, artichoke, leek
Jean-Luc Mader Pinot Blanc 2012, Alsace France

CUTTLEFISH

Risotto, cauliflower, pedro ximinez, squid ink
Inkwell 'Blonde on Blonde' Viognier 2014, McLaren Vale SA
(7 course menu only)

GLACIER 51 TOOTHFISH

Seared, spanner crab, beetroot consommé, mustard
Pittnauer 'Blaufränkisch' Rose 2013, Burgenland Austria

DUCK

Roasted, leg boudin, cherry, celeriac, ceylon spinach
Massena 'Moonlight Run' Grenache, Shiraz, Mourvedre 2012, Barossa Valley SA

CHEESE

Chef selection, toast, quince
Sommelier selection
(7 course menu only)

LEMON

Smashed tart, passionfruit, elderflower, raspberry
Vietti Moscato d'Asti 'Cascinetta' 2013, Piedmont Italy

Tuesday to Thursday

Your choice of:

5 courses

Food only - \$100 per person
With wines - \$155 per person

7 courses

Food only - \$135 per person
With wines - \$215 per person

Friday and Saturday

7 courses only

Food only - \$135 per person
With wines - \$215 per person

Menu and wines subject to change