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FOOD & WINE BAR

5 Course Degustation Menu

$75 per head

Wine Match $120 per head

Canape

Japanese Crumbed Tasmanian Oysters with a Wasabi Mayonnaise

"Paul Louis Blanc de Blanc" Loire Valley France

First Course

Pan fried Moreton Bay Bugs with fennel & Lime

"Kellerei Kaltern Pinot Grigio" Alto Adige Italy

Second Course

BBQ Quail served with a salad of barley, pink grapefruit, onion & coriander

"Poliziano Chianti DOCG" Tuscany Italy

Third Course

3 Point Lamb Rack with a pea puree & green olive & tomato concasse

"Bremerton 'Coulthard' Cabernet Sauvignon" Langhorne Creek SA

Fourth Course

Roasted Fig with brie & Hazelnut Crepe

"Spring Vale Sticky Gewurztraminer" Freycinet Coast TAS