

EUREKA 89

Tasting Menu

SCALLOP CRUDO

buttermilk, kaffir lime kosho, daikon, nashi pear

Sartori Prosecco NV, Verona IT

CELERIAC

black garlic, toasted seeds emulsion, parmesan, whey

Second Glance Pet Nat, Multi SA

HEIRLOOM BEETROOT

mille feuille, milk cheese, white balsamic, horseradish

Tarrawarra Marsanne Rousanne Viognier, Yarra Valley VIC

TIGER PRAWN

fennel barigoule, lemongrass, coconut bisque, tamarind glaze

Kumeu River Pinot Gris, Auckland NZ

MURRAY COD

bonito veloute, apple vierge, toasted nori, lemon aspen

Chalmers Greco, Heathcote VIC

SOUTHERN RANGES DUCK

red cabbage, griottine cherries, salt bush, umeboshi

Soul Growers Counoise Carignan, Barossa Valley SA

WAGYU BEEF SHORT RIB

kipfler, wattleseed, soy glazed mushroom, parsnip

Onannon Shiraz, Mornington Peninsula VIC

CARAMELISED APPLE PARFAIT

parfait, dark chocolate, pickled blackberries, passionfruit

Sparkling Shiraz, Langhorne Creek SA

Menu and wines are subject to change

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Vegetarian Tasting Menu

EGGPLANT

tartare, white miso, kohlrabi remoulade, shiso tempura
Sartori Prosecco NV, Verona IT

CELERIAC

black garlic, toasted seeds emulsion, parmesan, whey
Second Glance Pet Nat, Multi SA

HEIRLOOM BEETROOT

mille feuille, milk cheese, white balsamic, horseradish
Tarrawarra Marsanne Rousanne Viognier, Yarra Valley VIC

18 HOUR ROASTED PUMPKIN

gruyere cream, caramelised pumpkin seed puree, soy seeds
Kumeu River Pinot Gris, Auckland NZ

SUGAR LOAF CABBAGE

kipfler mousseline, toasted nori, leeks filaments, puffed quinoa
Chalmers Greco, Heathcote VIC

SMOKED CARROTS

white bean hummus, buttermilk, verjuice, soy custard
Soul Growers Counoise Carignan, Barossa Valley SA

PARMESAN RAVIOLO

potato, cauliflower, truffled cream, baby kale
Onannon Shiraz, Mornington Peninsula VIC

CARAMELISED APPLE PARFAIT

parfait, dark chocolate, pickled blackberries, passionfruit
Sparkling Shiraz, Langhorne Creek SA

Menu and wines are subject to change