



DEGUSTATION MENU

**\$59 pp whole table only
w matching wines \$99 pp**

COD BEIGNETS - confit tomato - tartare sauce
2015 Venturi Verdicchio, Marche, It

BAKED FIGS - burrata - honeycomb - hazelnut - thyme
2015 Langmeil 'High Road' Chardonnay, Barossa SA

VENISON TARTARE - soft quail eggs - wasabi mayo
2014 Tiberio Cerasuolo d'Abruzzo Montepulciano, Abruzzo It

CASSOULET - pork + fennel sausage - witlof
2013 Purple Hands Grenache, Barossa SA

PAPPARDELLE – duck ragu
2015 Ca' del Baio "Paolina" Barbera D'Alba, Piemonte It

CHEESE COURSE \$10 PER PERSON



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