

Chefs 5 Course NYE Tasting Menu

1st course

Seared Sea Scallops (GF)

Boudin Noir | Smoked Apple | Cauliflower |
Almond | Madeira

By The Glass: 2019 Gundog Estate 'Wild' Semillon

2nd course

Crispy Skin Jumbo Quail

Smoked Garden Beetroots, Goats Cheese, Garam Masala,
Beetroot Chips, Garden Greens

By The Glass: 2016 'Mount Pleasant' B-side Rose

3rd course

Butter Poached Moreton Bay Bug (GF)

House Cured & Smoked Bacon | Cauliflower | Pickled Cucumber | Bacon Cream | Garden Heirloom Tomato
2017 Mahi Sauvignon Blanc

4th course

Master Stock Braised Beef Short Rib

Truffled Polenta, Foam of Chive & Parsley, Smoked Garlic, Onion, Edamame
2017 Margan 'Ground Breaking' Barbera

5th course

Left Over Sourdough & Natives

Sourdough Ice Cream, Sweet Croutons, Wattle Seed Mousse, Passion Berry, Shiraz,
Passionfruit, Macadamia, Thyme

2016 Pepper Tree 'Sticky Pig'

5 course degustation menu \$159pp

With paired wines \$219pp

