

Five Course Tasting Plate Menu | \$55pp

1ST COURSE

Maffra cloth wrapped cheddar, warm olives and toasted bread.

2ND COURSE

Seared Tuna Tataki.

3RD COURSE

Pickled baby beetroot martini.

4TH COURSE

Red wine braised beef cheek, rosemary smoke.

5TH COURSE

Decadent hot fudge ice cream sundae.


*Two guest minimum. Full table participation required. Dietary requirements catered upon request.

Wine Tour | *It's time to start tasting.*

Enjoy 4 handpicked wines, paired with course 1,2,4,5 designed to enhance your dining experience, showcasing the unique qualities in both the food and wine.

White wine tour | \$35pp

Red wine tour | \$35pp

Premier tour  | \$55pp

Now at Tonic **Coravin Technology**, it's time to start tasting.

Always wanted to try a new varietal or just indulge in a luxurious glass?

Now you can. **Coravin Wine Technology** allows us to extract a glass of wine from an unopened bottle, while keeping the wine left in the bottle safe from spoilage, ensuring the wine is perfect from first sip to last.