

Five Course Degustation Menu- \$120pp

Matching Wines - 90mills \$75pp

**Freshly shucked Merimbula Oysters
(4 @ \$16) (8 @ \$32) (12 @ \$48)**

Bread & Smoked Cultured Butter \$3 each

First

**Alaskan Salmon, Baby Pea Purée, Spiced Cuttlefish,
Eden Bay Mussels, Lemon, Caper Remoulade**

2023 Riverby Estate Sauvignon Blanc - Marlborough New Zealand

Second

**Confit Muscovy Duck Leg, Sweet Corn Purée,
Miso Pickled Cabbage, Tomato and Micro Herbs**

2025 Clonakilla Riesling - Canberra District

Third

**White Pyrenees Lamb Rump, Pumpkin Purée
Spinach, Mint Salsa Verde, Thyme Jus**

2022 Cicada Pinot Noir- Marlborough New Zealand

Fourth

**Wagyu Beef Cheek, Celeriac Purée,
Garlic Mash, Spinach, King Trumpet Mushroom**

2020 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA

Fifth

Trio of Dessert

Lindt White Chocolate Brulee,

Yuzu Pana Cotta with Spring Berries

French Lemon Tart and Swiss Meringue

2023 Nugan Estate Cookkothama Botrytis Semillon

Sixth Course \$26

**Selection of Australian & International Cheeses
With Pear Compote & Homemade Lavosh**

Minimum 2 Guests

We cater for dietary requirements