

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

**Yellowfin Tuna Tartare, Crispy Pave Potatoes,
Baby Pea Puree, Baby Capers, Lime Baby Coriander**

2023 Riverby Estate Sauvignon Blanc - Marlborough New Zealand

Second

**Seared Hervey Bay Scallops,
Black Caviar, Aioli, Watercress, Romesco Sauce**

2025 Clonakilla Riesling - Canberra District

Third

**Air-Aged Muscovy Duck Breast,
Celeriac, Onion, Broad Beans, Mulberries, Blood Orange Gel**

2022 Cicada Pinot Noir- Marlborough New Zealand

Fourth

**White Pyrenees Lamb Rump, Herb Crust,
Hummus, Beetroot, Smoked Aubergine, Micro Herbs**

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*