

Available Friday 7th & Saturday 8th June

Entree

Chicken Liver Pate

with cherry vinegar jelly, toasted sourdough, pickled shallots & watercress

\$23

Recommended Wine Pairing

Oakridge Over The Shoulder | Yarra Valley | VIC

\$65 bottle

Main

Beef Tenderloin (200gm)

with confit garlic mashed potato, grilled asparagus, &a red wine fig reduction

\$49

Recommended Wine Pairing

Mitolo Jester Shiraz | McLaren Vale | SA
\$82 bottle



Available Friday 14th & Saturday 15th June

Entree

Ricotta & Herb Stuffed Zucchini Flowers

on romesco, toasted pine nuts, parmesan & truffle aioli

\$24

Recommended Wine Pairing

Credaro Five Tales Chardonnay | Margret River | WA

\$50 bottle

Main

Braised Lamb Shank

with a marsala mushroom sauce, wilted baby spinach on creamy polenta

\$39

Recommended Wine Pairing

Hinton's Hundred Cabernet Sauvignon | Coonawarra
SA

\$45 bottle



Available Friday 21st & Saturday 22nd June

Entree

Gin Compressed Watermelon

with crumbled smoked feta, roast pepitas, dukkah & a balsamic glaze

\$22

Recommended Wine Pairing

Robert Oatley | Sauvignon Blanc | WA
\$60 bottle

Entree

Kinkawooka Mussels

in Cambodian curry, crispy shallots
& housemade focaccia

\$23

Recommended Wine Pairing

Tai Tira Sauvignon Blanc | Marlborough | NZ

\$51 bottle



Available Friday 28th & Saturday 29th June

Main

New York Striploin (300gm)

with roasted cauliflower florets, garlic & thyme roasted kipfler potatoes, garlic & herb butter

\$43

Recommended Wine Pairing

Rymill Maturation Release Cabernet Sauvignon

Coonawarra | SA

\$90 bottle

Dessert

Dark Chocolate Parfait

with peanut brittle raspberry jelly & waffle tuile

\$18

Recommended Wine Pairing

De Bortoli 'Old Boys' 21yo Port | Hunter Valley | NSW \$8 glass (30ml)