

## MENU

## 4-COURSE WINE DINNER



Amuse Bouche

G&A Blanc De Blanc

Roo Skip Kangaroo Loin  
Chervil | Tarragon

Paired with  
009 Gamay

King Swim Yellowtail Kingfish  
Diamond Clams | Sea Herbs

Paired with  
Mrs Payten Chardonnay

Tender Moo Angus Beef Tenderloin  
Celeriac | Spencer Jus

Paired with  
M.A.W Pinot Noir

Smoo - Cheese Truffle Brie &  
Maffra Cheddar | Brooksy Relish

Paired with  
William J Shiraz