

**4 Courses 95**  
**Cheese Course 12**

*Selection of Snacks*

**Raw yellow fin tuna**

goat curd, potato noodles, sourdough cracker

**Heirloom tomato**

jalapêno, baby burrata, grilled peach

**Slow cooked pork belly**

pear, miso, enoki

**Anise duck breast**

pickled daikon, wood sorrel, baby leek

**South coast snapper**

Thai basil, peach, almond tofu

**Pan fried barramundi**

ginger sake, burnt greens, turnip

**Potato gnocchi**

eggplant, mushroom, cashew cream

**Spiced lamb loin**

beetroot leather, mint, coconut

**Wagyu fillet**

wasabi shoots, sea urchin, potato puree

**Macadamia snow**

burnt apple, macadamia & oats, cultured milk

**Smashed avocado meringue**

espresso sponge, burnt butter, chocolate cream

**Matcha mousse**

Mascarpone, raspberry, dried chocolate

**Corn ice cream**

popcorn, salted caramel, beurre noisette

**Degustation 130**  
**Cheese Course 12**

**Matching wines 80**

*Selection of Snacks*

**Raw yellow fin tuna**

goat curd, potato noodles, sourdough cracker

*2011 Valentine ZD Blanc de Blancs*

*Yarra Valley, VIC*

**South coast snapper**

Thai basil, peach, almond tofu

*2016 Bernard Ott Gruner Veltliner,*

*Wagram Austria*

**Slow cooked pork belly**

pear, miso, enoki

*2015 Marcel Deiss Pinot d'Alsace,*

*Alsace France*

**Anise duck breast**

pickled daikon, wood sorrel, baby leek

*2017 Ravensworth Gamay,*

*Canberra District NSW*

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**Spiced lamb loin**

beetroot leather, mint, coconut

*2016 Mount Majura T.S.G.*

*Canberra District ACT*

or

**Wagyu fillet**

wasabi shoots, sea urchin, potato puree

*2016 Bricco Maiolica Langhe Nebbiolo,*

*Piemonte, Italy*

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**Ginger marshmallow**

plum sorbet, mango, vanilla cream

*2017 Massolino Moscato D'Asti*

*Asti, Piemonte, Italy*

**Macadamia snow**

burnt apple, macadamia & oats, cultured milk

*2015 Friends of Punch Botrytis Semillon Sauvignon*

*Blanc, Yarra Valley VIC*