



5 Course Degustation Menu

**\$75 per head**

**Wine Match \$120 per head**

**Canape**

Japanese Crumbed Tasmanian Oysters with a Wasabi Mayonnaise

“Paul Louis Blanc de Blanc” Loire Valley France

**First Course**

Pan fried Moreton Bay Bugs with fennel & Lime

“Kellerei Kaltern Pinot Grigio” Alto Adige Italy

**Second Course**

BBQ Quail served with a salad of barley, pink grapefruit, onion &  
coriander

“Poliziano Chianti DOCG” Tuscany Italy

**Third Course**

3 Point Lamb Rack with a pea puree & green olive & tomato concasse

“Bremerton 'Coulthard' Cabernet Sauvignon” Langhorne Creek SA

**Fourth Course**

Roasted Fig with brie & Hazelnut Crepe

“Spring Vale Sticky Gewurztraminer” Freycinet Coast TAS