

CHEF'S TABLE - set menu

5:00pm - 8:30pm

Tuesday - Saturday

Mezze Plate

house made dips, falafels, marinated olives, dukkah + house bread



Milton

Pinot Gris

2016, East Coast TAS

Eight - Hour Lamb Shoulder

middle eastern spice, couscous, currants, carrots, almonds + fresh herbs

Roast Cauliflower

labneh, almonds, sumac + pomegranate



Hither + Yon

Tempranillo

2017, McLaren Vale SA

Orange Blossom Panna Cotta

rose + almond biscotti



Frogmore Creek

Iced Riesling

2016, Coal River Valley TAS

\$39 per head

\$69 with matched wine

shared courses / individual dessert

minimum 2 people

vegetarian options available