

## CHEF'S TABLE - set menu

5:00pm - 8:30pm

Tuesday - Saturday

### SOURDOUGH

served with olive oil + dukkah

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### STUFFED MUSHROOMS

Honey brown mushrooms filled with Mediterranean vegetables and parmesan

### ARANCINI

Chorizo and three cheese served with saffron aioli + wild rocket

*matched with:* Milton, Pinot Gris  
**\$12 glass**

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### FILLET MIGNON

Grilled Cape Grim eye fillet wrapped in bacon served with potato galette and red wine jus

### SPRING VEGETABLES

Sautéed seasonal vegetables, burnt butter + local hazelnuts

*matched with:* Bream Creek, Pinot Noir  
**\$12 glass**

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### CRÈME BRULÉE

Almond biscotti

*matched with:* Primitivo Quiles, Muscatel  
**\$8 glass**

**\$39** per head  
**\$69** per head, with matched wine  
shared courses - individual dessert