

## DISCOVERY MENU

\$110 PER PERSON

\$180 WITH WINE PAIRING

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### *COURSE 1*

2016 CHENIN BLANC  
MELON, ALMOND, TARRAGON, FINGER LIME

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### *COURSE 2*

2016 SAUVIGNON BLANC SEMILLON  
BLUE SWIMMER CRAB, AVOCADO, CORIANDER, CUCUMBER, LIME

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### *COURSE 3*

2015 CHARDONNAY  
LOCAL LINE CAUGHT FISH, SUQUET, FENNEL, ORANGE, AIOLI

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### *COURSE 4*

2014 SHIRAZ  
WAGIN QUAIL, DUCK PARFAIT, PANCETTA, RED SPICED WINE GEL, BRIOCHE

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### *COURSE 5*

2013 CABERNET SAUVIGNON MERLOT  
AGED BEEF, BEEF TONGUE, MUSHROOM, ONION, PINE NUT, JUS

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### *COURSE 6*

CABERNET MERLOT, BEETROOT, RHUBARB, CURRANT, VIOLET, SAGE

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### *COURSE 7*

TALIJANCICH JULIAN JAMES RED LIQUEUR  
70% PAPUA NEW GUINEA CHOCOLATE, INDIAN SPICES, PEANUT BUTTER

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### *OPTIONAL CHEESE COURSE*

CHEESE BOARD (SELECTION OF 1, 2 OR 3 CHEESES) \$15/26/38