

APPELLATION®



Chefs tasting menu Wednesday 4th January 2012

Sandwich of parmesan wafers and eggplant puree
2008 Bethany Cuvee Chardonnay Pinot Noir Brut

Salad of Asparagus with beetroot and hazelnut salsa
2010 Spinifex Lola

Creamy chowder of smoked kingfish, potatoes and scallions
2005 Peter Lehmann Margaret Semillon

Little pie of Hutton Vale lamb with butternut puree
2009 Torbreck Juvenilles

Terrine of almond milk and apricot ices

A handwritten signature in black ink, appearing to read 'Mark McNamara', with a long horizontal flourish extending to the right.

Mark McNamara- Executive Chef

\$105 per person
\$145 including wines