

Chef's Tasting Menu Sample - March 2013



Sweet corn mousse and red pepper

Chilled soup of green pea and lemon thyme

Tomatoes, Vache curd, kalamata olives, and sweet basil

Waechter's duck plate of rillettes, red gum smoked breast, pate and fino sherry jelly

Apricot and black tea sorbet

Adelaide Hills' venison, butternut squash and sticky lentils

Saffron poached pear and white chocolate

Almond and olive oil cake, peach and Jersey cream

House made petit fours

\$132 per person

\$66 paired wines

Each of tonight's dishes has been designed around a local wine from the Barossa.
Please speak to our sommelier if you would like to discuss these pairings.

Filtered still or sparkling rainwater and house baked breads are included.
A 20% surcharge applies on public holidays.