

# *Degustation Menu*

\$135 per person excluding wines  
\$85 per person for accompanying matching wine selection

## **Seared Scallops**

Red Cabbage Romesco & Baby Cucumbers  
*2014 Pascal Jolivet, Sauvignon Blanc, Sancerre, France*  
🍷

## **Roast Butternut Pumpkin Soup**

Goat's Cheese & Baby Herbs  
*2015 Empirica Gewürztraminer, Great Southern, WA*  
🍷

## **Seared Quail Breast**

Tamarillos & Spinach  
*2014 Torbreck "Philipou" Grenache, Barossa Valley, SA*  
🍷

## **Stockyard Striploin Fillet**

Braised Beef Cheek & Polenta  
*2012 Leeuwin Estate "Art Series", Cabernet Sauvignon, Margaret River, WA*  
🍷

## **Pre-Dessert**

🍷

## **Raspberry Soufflé**

Black Licorice Ice Cream  
*NV Deviation Road Altair Sparkling Rosé, Adelaide Hills, SA*  
🍷

**Tea, Coffee and Petit Fours**