



OYSTERS + CAVIAR

HALF DOZEN / DOZEN OYSTERS, natural, vinaigrette, lemon GF 32 / 64
TEMPURA OYSTERS, buffalo sauce, blue cheese GF 38
HALF DOZEN OYSTERS, baked, chorizo + manchego GF 38
MIXED HALF DOZEN / DOZEN OYSTERS, GF 38/72
OSCIETRA CAVIAR, creme fraiche, chive, potato + blini 70

DEGUSTATION

5 Course Degustation Menu \$85

Wine Pairing \$49

Reserve Wine Pairing \$69

Non-Alcoholic Pairing \$49

Course 1

BAVETTE TARTARE, horseradish, yolk, caviar GFR +
CHICKEN LIVER PARFAIT, preserved dates, crisps, focaccia GFR
** add smoked chorizo, cider glaze \$5pp GF

Wine Pairing - 2024 K+B Riesling

Reserve Wine Pairing - 2023 Block 1 Semillon Sauvignon Blanc

Course 2

SOUTH WEST BBQ OCTOPUS, white bean, mojo verde GF +
WESTERN ROCK LOBSTER, crumpet, bearnaise GFR
** add Exmouth prawns, chilli, garlic, herb butter \$7pp GF

Wine Pairing - 2023 Hay Shed Hill Chardonnay

Reserve Wine Pairing - 2023 Block 6 Chardonnay

Course 3

PUMPKIN ARANCINI, sofrito, chorizo jam, curry leaf, manchego GF +
STRACCIATELLA LA DELIZIA, bocadillo con queso GFR V
** add patatas bravas \$5pp, loaded bravas \$6pp GF V N

Wine Pairing - 2024 Hay Shed Hill Pinot Rosé

Reserve Wine Pairing - 2023 KP Tempranillo Rosé

Course 4

JERK CHICKEN, pineapple + plantains GF +
BEEF CROQUETTE, house made mustard, sauerkraut GF
** add broccolini, rainbow chard w/ confit shallot \$5pp GF V

Wine Pairing - 2021 Hay Shed Hill Shiraz Tempranillo

Reserve Wine Pairing - 2023 Hay Shed Hill World Series Pinot Noir

Course 5

BASQUE CHEESECAKE, spiced honeycomb, miso caramel GF +
CHEESE BOARD, 1 cheese between 2 people, choice of blue, soft or hard, paired condiments GFR
**additional cheese \$8ea

** Add affogato +\$8, add liqueur +\$8

Wine Pairing - 2022 Hay Shed Hill Cabernet Sauvignon

Reserve Wine Pairing - 2022 Hay Shed Hill Block 2 Cabernet sauvignon

(V) vegetarian (GF) gluten free (GFR) gluten free on request (N) contains nuts

EFTPOS surcharges apply 15% Surcharge on Public Holidays