



Sample chefs tasting menus  
*Wednesday to Sunday evenings*  
five course \$125

slimy mackerel, potato, watercress  
*2016 bests 'foudre ferment', riesling, great western, victoria*

blue eye, beans, peas, cultured cream, verbena  
*2014 patrick puize, chardonnay, chablis, france*

duck and its dinner v 2.0  
*2012 foster e rocco 'riserva' sangiovese, heathcote, victoria*

royal mail sirloin, ruby chard, plum and stout  
*1999 château grand-puy-lacoste, cabernet blend, pauillac, france*

chocolate ganache, toasted hemp seed, caramel  
*2013 royal tokaji co. late harvest, furmint blend, tokaj hungary*

cellar pairing \$105 or french collection \$200

eight course \$165

royal mail beef tartare, green tomato, nasturtium, coal oil  
*2014 domaine ott 'fass 4', grüner veltliner, wagram, austria*

slimy mackerel, potato, watercress  
*n.v. verget, marsanne blend, vaucluse, france*

flathead, confit tomato, mussel, guanciale  
*2015 graci, etna bianco, mount etna, passopisciaro, italy*

duck and its dinner v 2.0  
*2015 herve souhaut 'la souteronne' gamay, ardèche, france*

western district goat, cylindra beetroot, chard, japanese pepper  
*2009 grampians estate 'streeton' shiraz, great western, victoria*

blackberry, blackcurrant, panforte, nasturtium ice cream  
*2014 pichot moëlleux 'le marigny' chenin blanc, vouvray, france*

plum and quark vacherin, yuzu sherbet  
*2015 pierrepont laceys dessert wine, tarrington, victoria*

mulberry, cider custard, anise hyssop and brown sugar ice cream  
*2012 toro albala 'don px gran reserva', sanlucar de barrameda, spain*

cellar pairing \$135 or french collection \$250