



## Tasting Menu

### **Five Course Tasting Menu 85**

*With French Champagne & listed wines 135*

### *Amuse Bouche*

Salmon crudo, avocado mousse, mandarin, pomegranates, Aleppo pepper, black garlic aioli  
*Piper-Heidsieck Champagne, Reims, FR*

### *First Entrée*

Townsville zucchini flower, marinated halloumi, romesco, zucchini pickle  
*2020 Inama Vin Soave Classico-Garganega, Veneto, IT*

### *Second Entrée*

Bug + reef fish tortellini, Blue Swimmer crab, turnip, chive oil  
*2019 Montalto 'Pennon Hill' Chardonnay, Mornington Peninsula, VIC*

### *Main*

Duck breast, baby beet, sprout hay, spiced rhubarb, pickled Inca berries, native pepperberry jus  
*2021 Aphelion 'The Confluence' Grenache, McLaren Vale, SA*

*\* \$8 Supplement*

### *Dessert*

Blackberry + white chocolate brulee, tonka bean ice cream  
*2019 Josef Chromy Botrytis Riesling, Relbia TAS*