

**Jerusalem artichoke and cauliflower soup,**  
toasted brioche, crispy sage

**RECOMMENDED MATCH:** Greywacke Chardonnay 2011

**Furikake crusted tuna**

pickled nashi, wasabi crème fraiche, ginger glaze

**RECOMMENDED MATCH:** Q Pinot Gris 2011

**Wild venison tenderloin**

valrhona cocoa, elderflower mascarpone,  
beetroot & cherry

**RECOMMENDED MATCH:** Bodegas Castano Hecula Monastrell 2009

*choose one:*

**Black angus eye fillet** (GF)

duck liver parfait, bacon dauphinoise, pea puree, crushed truffle

**RECOMMENDED MATCH:** William Murdoch Cabernet Sauvignon 2009

**Roasted free range pork belly & crackling** (GF)

fig & walnut, winter vegetables, baked baby apple

**RECOMMENDED MATCH:** E. Guigal Cotes du Rhone 2009

**Pistachio crusted market fish** (GF)

carrot emulsion, swede, portobello, confit tomato

**RECOMMENDED MATCH:** Escarpment Pinot Blanc 2012

**optional side dishes \$8**

panfried brussel sprouts and pancetta - honey and mandarin glazed carrots - truffled shoestring fries

**Spiced pear, medjool date, pastry crisp,**

chai ice cream, chicory & chocolate sauce

**RECOMMENDED MATCH:** De Bortoli Show Reserve Liqueur Muscat

**Jurassic d'ete tradition & delice de bourgogne cheeses,**  
crisp apple, fig paste, crostini

**RECOMMENDED WINE MATCHES x5 @ \$55**