

Number 5 R e s t a u r a n t

5 course degustation menu

heirloom beetroot salad
walnut milk jelly, cherry vinegar
2016 Villa Maria Sauvignon blanc

spiced salmon tartare
wasabi mayonnaise, cucumber, avocado puree
2016 Villa Maria Pinot gris

sherry caramelised pork belly
apple, onion, crackling
2013 Villa Maria Pinot noir

venison fillet
kumara, swiss chard, pear, jus
2014 Villa Maria Cabernet Sauvignon / Merlot

chocolate mousse
mint ice cream, coconut crumb
2013 Esk Valley Syrah

\$129.00 per person / wine match \$60.00

head chef : Kayne Coubray