

Number 5

R e s t a u r a n t

chef's tasting menu

canapes

chicken liver parfait

spiced ginger crumb, red grapes, walnut, bread
2016 spy valley envoy gewürztraminer, marlborough

Atlantic scallops

celeriac, pear, almond vinaigrette
2016 sounds of white chardonnay, marlborough

roasted beetroot

tarragon oil, buttermilk curd, burnt apple puree
muddy water "hare's breath" pinot noir, waipara

glazed beef short rib

onion soubise, crispy onions, baby carrots and roasted half onion
two in the bush one in hand merlot cabernet, adelaide hills

pre dessert

caramel milk chocolate ganache

salted vanilla ice cream, hazelnut snow
cambells bay rutherglen topaque, murray valley

chocolate truffles

\$129.00 per person

wine match \$60.00 per person (100ml pour)

head chef : Kayne Coubray