

Number 5

R e s t a u r a n t

chef's tasting menu

canapes

heirloom tomatoes
mozzarella, melon, basil
2015 cliffhanger mosel riesling

gin and tonic cured salmon
lime, cucumber, crème fraiche, gin and tonic sorbet
2016 les grandes vignes cotes du rhone grenache blanc-viognier

roasted pork belly
carrot, black rice, caramelised onions, black pudding
2015 chianti rufina sangiovese predominant

venison fillet
pumpkin, green pear, leek
2013 ederra rioja crianza, temperanillo-grenache

pre dessert

chocolate and passionfruit
passionfruit curd and sorbet, chocolate and caramel
NV mavrodafne reserve

petit fours

\$129.00 per person
wine match \$60.00 per person (100ml pour)

head chef : Kayne Coubray