

Number 5

R e s t a u r a n t

canapes

poached prawn cutlets

roasted fennel, tomato variations

2017 Pikes Traditionale Riesling Clare Valley

goats cheese mousse

pistachio and miso puree, green apple, beetroot

2014 Howard Park Flint Rock Chardonnay Great Southern, WA

parma ham wrapped pork fillet

carrot and ginger puree, sesame, winter greens, apple

2015 Carrick Bannockburn Pinot Noir Central Otago

honey and thyme glazed duck breast

smoked pumpkin, kale, confit duck and sprouted lentils

2017 Red knot GSM McClaren Valley

pre dessert

coconut custard

pineapple textures, liquorice puree, lychee

2014 Pegasus bay Aira

chocolate truffels

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

