



August 2009  
A Journey into Taste

**Bite Me Un, Deux, Trois !!!**

Golden Egg, Beetroot Soda, Shitake & Venison Press  
*2008 Ravens Croft, Verdelho – Granite Belt, Queensland*

**Macquarie Harbour**

Lobster Carpaccio, Green Pea Bubbles, Warm Elderflowers Mayonaise  
*2007 Botany, Moscatel – Malaga, Spain*

**The Ocean**

Pan-Fried Local Seabass, Yabbies Souffle & Mijotee of Broad Beans  
*2005 Domaine Le Peu De La Moriette, Vouvray – Loire Valley, France*

**The Farm**

Four Hours Braised Lamb Shank, Chanterelles & Raisin  
*2004 Teusner 'The Riebke' – Barossa Valley, South Australia*

**The Sweet Start**

Licorice Ice-Cream, Apple Caviar & Candied Red Beans

**Sweet Heaven**

Caramel & Basil Millefeuille, Orange Pearl  
*2007 Vietti Moscato d'Asti Cascinetta – Piedmont, Italy*

\$105 pp, menu only  
\$175 pp, menu with wines

*Extra Course available, \$15 or \$25 with wine:*  
Perigord Black Truffle Risotto