

## ENTREE

Oysters served with your choice of natural with lemon, Nudja & ximenez vinaigrette  
or Asian miso vinaigrette 19 half doz. 32 doz.  
*DBB guests - a surcharge of \$7 will apply for a dozen*  
*Valhalla Riesling 2017 11/52*

Asian broth, Duck, ginger & coriander dumpling with chilli & shallots 19  
*Rutherglen Estates Sparkling Shiraz/Durif 2016 10*

Quail terrine with rhubarb textures, figs & pistachio 22  
*Rutherglen Estates Shelley's Block Marsanne blend 2016 8/33*

Scallop carpaccio, pickled beetroot tomato salsa & yuzu dressing 23  
*Valhalla Riesling 2017 11/52*

Twice baked three-cheese soufflé, toasted walnuts and Bretonne sauce 21  
*Rutherglen Estates Limited Release Viognier 2017 11/40*

Mit-cuit salmon, pickled vegetables, dill, horseradish & wasabi emulsion 23  
*Rutherglen Estates Pinot Grigio 2017 8/33*

## MAINS

Crispy duck leg, poached duck egg, cucumber, spinach puree, honey & soy dressing 38  
*Rutherglen Estates Shiraz 2015 9/40*  
*Campbells Cabernets 2015 11/48*  
*& Or a red pair: 100ml glass of both \$15*

Angus eye fillet, wild mushroom tumbleweed, cauliflower puree & green peppercorn sauce 43  
*Rutherglen Estates Shiraz 2015 9/40*  
*Rutherglen Estates Renaissance Durif 2015 13.50/70*

Venison loin, redcurrant, chestnut puree & potato Anna 42  
*Rutherglen Estates Tempranillo 2016 9/40*  
*Rutherglen Estates Sangiovese 2015 11/48*  
*& Or a red pair: 100ml glass of both \$15*

Bouillabaisse, Murray River cod, scallop, prawns, clams & sprouts 38  
*Rutherglen Estates Shelley's Block Marsanne blend 2016 8/33*  
*Rutherglen Estates Grenache Rose 8/25*

Beetroot risotto with rocket and basil pesto, cashew cheese & pickled beetroot 29  
*Rutherglen Estates Sangiovese 2015 11/48*

'Humpty Doo' Barramundi, Coconut & lime broth,  
fondant potato, asparagus & macadamia crust 37  
*Rutherglen Estates Limited Release Viognier 2017 11/40*  
*Rutherglen Estates Grenache Rose 2017 8/25*

## SIDES

Rosemary smashed baby chats

Peach, raspberries, walnuts & goat's curd salad

Green Beans with Goats feta and roasted almonds

All side dishes 9

## DESSERT

Crepes Suzettes, almond ice cream & Grand Marnier sauce

Lemon meringue, berries, hazelnuts, ginger crumb & cardamom ice cream

Carambar caramel crème Brulee, flaked almonds & apple sorbet

*For the above desserts we suggest a glass of  
Rutherglen Estates 'B d V', our dessert wine muscat (50ml) \$10*

*And for below, we suggest a glass of  
Rutherglen Estates Classic muscat (50ml) \$10*

Chocolate fondant with pistachio ice cream, praline & chocolate soil

Affogato: vanilla bean ice cream, shot of espresso & a dash of Muscat

All desserts 15

## CHEESE

A selection of the best local, Australian and international cheeses, quince paste,  
muscatels and assorted crispbreads

19/24

(2 pcs. / 4 pcs.)