



JANUARY FIVE COURSE DEGUSTATION

FRESH PEA SOUP

Hervey Bay Scallops, Braised Apple, Serrano Jamon & Paprika Oil
Hardy's Alume Sparkling Sauvignon Blanc, Southern Fleurieu, SA

BANYARD QUAIL

Butterflied and Pan Fried, with Mustard Braised Pears
Villa Calappiano 2010 IGT Pinot Noir, Veneto, IT

DARLING DOWNS SIRLOIN STEAK

Roasted Beetroot & Kiplers, Caramelised Garlic
Marlargo 2006 Fingers Crossed Shiraz, Petit Verdot, McLaren Vale, SA

70% COCOA BELGIAN CHOCOLATE TART

With House Made Caramel
Buller NV Victoria Malmsey, Rutherglen, VIC

CHEESE BOARD

A selection of local and international cheeses
Tea, coffee or hot chocolate

Available per table

5 Courses - **\$69 per person**

To Add Sommelier's Selected Wines - **\$39 per person**

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