



V

Darri

Four Course Menu \$145

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$55

Cipollini – Potato – Lemon Myrtle – Saltbush

Ψ Ross Hill Pinnacle Pinot Gris

Φ Pepperberry Gold Rush

Celeriac – Pumpkin – Ginger – Capsicum – Davidson Plum

Ψ Buckshot Vineyard Heathcote Shiraz

Φ Rivermint Spritz

Cheddar – Mushroom – Rosella – Black Truffle

Ψ Indigo Vineyard Blue Series Pinot Noir

Φ Respect your Elderberries

Date - Honey Myrtle – Macadamia - Butterscotch

Ψ Hahndorf Hill Green Angel Gruner Veltliner

Φ Myrtlehattan

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$22 pp

CreditCard payments incur a 1.5% surcharge



V

Marri

Seven Course Menu \$180

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

Potato – Mushroom – Zucchini – Pepperberry

Ψ Bloodwood Wines Riesling

Φ Lemon Myrtle Margarita

Cipollini – Potato – Lemon Myrtle – Saltbush

Ψ Ross Hill Pinnacle Pinot Gris

Φ Pepperberry Gold Rush

Parsnip – Boobialla – Jerusalem Artichoke – Yolk

Ψ Rowlee Single Vineyard Arneis

Φ Wattleseed Cola

Celeriac – Pumpkin – Ginger – Capsicum – Davidson Plum

Ψ Buckshot Vineyard Heathcote Shiraz

Φ Rivermint Spritz

Cheddar – Mushroom – Rosella – Black Truffle

Ψ Indigo Vineyard Blue Series Pinot Noir

Φ Respect Your Elderberries

Beetroot – Mandarin – Native Basil – Popcorn

Ψ Domaine de Binet Sparkling Moscato

Φ Native Basil Sour

Date - Honey Myrtle – Macadamia - Butterscotch

Ψ Hahndorf Hill Green Angel Gruner Veltliner

Φ Myrtlehattan

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$22 pp

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