



## Darrbi

Four Course Menu \$150

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$55

### Faux Gras – Watermelon – Saltbush - Fennel

Ψ Ross Hill Pinnacle Pinot Gris

Φ Peppercorn Gold Rush

### Market Fish– Pearl Barley – Onion – Rosella

Ψ Torbreck Kylee Mataro

Φ Wattleseed Cola

### Shadows of Blue – White Chocolate – Nashi Pear – Lemon Myrtle

Ψ Indigo Vineyard Blue Series Pinot Noir

Φ Respect Your Elderberries

### Pepita – Rivermint – Carob - Rice

Ψ Turkey Flat Pedro Ximénez

Φ Rivermint Spritz

### Petit Fours with Standard Tea or Coffee

*Optional Cheese Board \$25 pp*



## Marri

Seven Course Menu \$190

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

### Spanner Crab – Corn – Macadamia - Garlic

Ψ Bloodwood Wines Riesling

Φ Lemon Myrtle Margarita

### Faux Gras – Watermelon – Saltbush - Fennel

Ψ Ross Hill Pinnacle Pinot Gris

Φ Peppercorn Gold Rush

### Scallop– Cauliflower – Warrigal Greens – White Kunzea

Ψ Rowlee Single Vineyard Arneis

Φ Myrtlehattan

### Market Fish– Pearl Barley – Onion – Rosella

Ψ Torbreck Kylee Mataro

Φ Wattleseed Cola

### Shadows of Blue – White Chocolate – Nashi Pear – Lemon Myrtle

Ψ Indigo Vineyard Blue Series Pinot Noir

Φ Respect Your Elderberries

### Apple – Rhubarb – Davidson Plum

Ψ Ros Ritchie Wines Gewürztraminer

Φ Geraldton Wax Colada

### Pepita – Rivermint – Carob - Rice

Ψ Turkey Flat Pedro Ximénez

Φ Rivermint Spritz

### Petit Fours with Standard Tea or Coffee

*Optional Cheese Board \$25 pp*