



Darabi

Four Course Menu \$150

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$55

Beetroot – Leek – Bunya Nut – Anise Myrtle

Ψ Fowles Ginger Prince Sparkling Rosé

Φ Pepperberry Gold Rush

Wallaby Shank – Eggplant – Brussel Sprouts – Finger Lime

Ψ Torbreck Kyloe Mataro

Φ Wattleseed Cola

BellaVitano – Apricot – Orange – Wattleseed – Guanciale

Ψ Rowlee Single Vineyard Arneis

Φ Myrtlehattan

Brown Butter – Soy – Macadamia – Rosella – Pear

Ψ Maxwell Spiced Mead

Φ Native Strawberry & Hibiscus Royale

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$25 pp

Credit Card payments incur a 1.5% surcharge



Marri

Seven Course Menu \$190

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

Scallop (I) – Rice – Geraldton Wax – White Chocolate

Ψ Bloodwood Wines Riesling

Φ Lemon Myrtle Margarita

Beetroot – Leek – Bunya Nut – Anise Myrtle

Ψ Fowles Ginger Prince Sparkling Rosé

Φ Pepperberry Gold Rush

Duck Breast – Jerusalem Artichoke – Mushroom –

Black Garlic – Native Thyme

Ψ Printhe Topography Pinot Noir

Φ Respect Your Elderberries

Wallaby Shank – Eggplant – Brussel Sprouts – Finger Lime

Ψ Torbreck Kyloe Mataro

Φ Wattleseed Cola

BellaVitano – Apricot – Orange – Wattleseed – Guanciale

Ψ Rowlee Single Vineyard Arneis

Φ Myrtlehattan

Apple – Rhubarb – Davidson Plum

Ψ Ros Ritchie Wines Gewürztraminer

Φ Geraldton Wax Colada

Brown Butter – Soy – Macadamia – Rosella – Pear

Ψ Maxwell Spiced Mead

Φ Native Strawberry & Hibiscus Royale

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$25 pp

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Seafood: Imported (I)