



V

Darabi

Four Course Menu \$145

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

Tofu – Eggplant – Brussel Sprouts – Finger Lime

Ψ Torbreck Kylee Mataro

Φ Wattleseed Col a

BellaVitano – Apricot – Orange – Wattleseed – Sesame

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



V

Marri

Seven Course Menu \$180

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

King Brown – Rice – Geraldton Wax – Velouté

Ψ Bloodwood Wines Riesling

Φ Lemon Myrtle Margarita

Beetroot – Leek – Bunya Nut – Anise Myrtle

Ψ Fowles Ginger Prince Sparkling Rosé

Φ Pepperberry Gold Rush

Celeriac – Jerusalem Artichoke – Mushroom – Black Garlic – Native Thyme

Ψ Printhe Topography Pinot Noir

Φ Respect Your Elderberries

Tofu – Eggplant – Brussel Sprouts – Finger Lime

Ψ Torbreck Kylee Mataro

Φ Wattleseed Cola

BellaVitano – Apricot – Orange – Wattleseed – Sesame

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

Credit Card payments incur a 1.5% surcharge