



Darabi

Four Course Menu \$150

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$55

Asparagus – Vanilla – Pink Peppercorn – Fingerlime

Ψ Ross Hill Pinnacle Pinot Gris

Φ Pepperberry Gold Rush

Lamb Backstrap – Peas – Rivermint – Potato

Ψ Torbreck Kyloe Mataro

Φ Wattleseed Cola

Goats Cheese – Lemon Myrtle – Onion – Honey

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



Marri

Seven Course Menu \$190

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

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

Ψ Wilson Polish Hill River Riesling

Φ Lemon Myrtle Margarita

Asparagus – Vanilla – Pink Peppercorn – Fingerlime

Ψ Ross Hill Pinnacle Pinot Gris

Φ Pepperberry Gold Rush

Duck Breast – Jerusalem Artichoke – Mushroom – Black Garlic – Native Thyme

Ψ Printhe Topography Pinot Noir

Φ Respect Your Elderberries

Lamb Backstrap – Peas – Rivermint – Potato

Ψ Torbreck Kyloe Mataro

Φ Wattleseed Cola

Goats Cheese – Lemon Myrtle – Onion – Honey

Ψ Rowlee Single Vineyard Arneis

Φ Myrtlehattan

Apple – Rhubarb – Davidson Plum

Ψ Ros Ritchie Wines Gewürztraminer

Φ Geraldton Wax Colada

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Seafood: Imported (//)



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