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## Darabi

Four Course Menu \$145

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$55

### Asparagus – Vanilla – Pink Peppercorn – Fingerlime

Ψ Ross Hill Pinnacle Pinot Gris

Φ Pepperberry Gold Rush

### Carrot – Peas – Rivermint – Potato

Ψ Torbreck Kyloe Mataro

Φ Wattleseed Col a

### 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*



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## Marri

Seven Course Menu \$180

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

### King Brown – Rice – Geraldton Wax – Velouté

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

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

Ψ Printhe Topography Pinot Noir

Φ Respect Your Elderberries

### Carrot – 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

### 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*