



SAMPLE: Chef Brendan McQueen's **Tasting Menu**

Set menu of small tastes served over four courses
allowing you to experience a selection of his menu.

\$110 food only

\$170 with 100ml taste of each matched wine

[Click here for current tasting menu](#)

Tasmanian **ocean trout** confit,
smoked trout parfait, Yarra Valley salmon roe.

Chilled **chawan mushi** custard with prawn,
shitake & ginko nut, sweet dashi.

Rice crusted Hervey Bay **scallop**,
cucumber, ginger & coriander, yuzu dressing.

'09 Domaine Paul Blanck **Gewurztraminer** [Alsace, France]

'12 Ranman Tenshinranman Kimoto **Sake** [Akita, Honshu]

*From one of Akita's most well know breweries, this basic 'table' sake is a great
example of a good honest sake that is rich & bold with a semi dry finish.*



Steamed spanner **crab** wonton **ravioli**,
shaved fennel & calamari salad, carrot sauce.

Tempura **zucchini flower** with fetta,
watermelon, radish & peanut salad, tamarind vinaigrette.

'10 Paco & Lola **Albarino** [Rias Baixas, Spain]

'11 Hoddle's Creek **Chardonnay** [Yarra Valley, Vic.]



Five-spiced **duck** breast,
pan-fried Peking cabbage, miso-orange sauce.

Seared wagyu **beef** sirloin,
panko-crumbed beef rib, horseradish cream.

'10 Curly Flat 'Williams Crossing' **Pinot Noir** [Macedon Ranges, Vic]

'08 Red Edge **Cabernet Sauvignon** [Heathcote, Vic]



Poached **meringue** with white chocolate-nougat parfait.

Caramelised **apple & vanilla custard** slice.

Spiced **cherry** gelato.

'09 Delas 'Muscat de Beaunes de Venise' [Rhône Valley, France]