



A Taste of Flutes

~ 5 Course Tasting Menu ~

12 January to 16 January 2021

Shark Bay Blue Swimmer Crab & Avocado

Oscietra Caviar, Cucumber and Lemon Myrtle

NV Belstar Prosecco Brut, Veneto IT

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### ***Geraldton Rock Lobster***

*Butternut Pumpkin, Curry Aioli, Yarra Valley Smoked Salmon Pearls*

*2018 Zenato Pinot Grigio, delle Venezie IT*

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Fillet of Alaskan Cod

Romanesco, Saffron Potato, Heritage Cherry Tomato, Jamon Iberico, Squid Ink

2018 Maison Louis Latour Bourgogne Chardonnay, Burgundy FR

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### ***Bass Strait Tenderloin***

*Truffled Mash, Sweetcorn, Black Winter Truffle*

*(served medium)*

*2017 Killibinbin Seduction Cabernet Sauvignon, Langhorne Creek AU*

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Japanese Yuzu Meringue Tartlet

Passionfruit and Basil

2017 De Bortoli Noble One Botrytis Semillon, Riverina AU

Optional: Add \$8⁺⁺ per person

Camembert de Normandie

Fruit & Nuts, Housemade Crisp Bread

Dinner Menu at 98⁺⁺ per person. Menu subject to change

Wine pairing option available, at \$75⁺⁺ per person