



Degustation Menu

Milawa goats chevre & pumpkin salad
salad spinach, cucumber ribbon, baby radish
2005 Dalzotto Chardonnay, King Valley

Baked Harrietville trout potato cake
salsa verde, watercress, pickled cauliflower
2010 Pizzini Sauvignon Blanc, King Valley

Twice cooked pork belly
spiced eggplant, garlic bean paste, brandy au jus
2008 John Gehrig Pinot Noir, Oxley

Granite Ridge Welsh Black eye fillet
confit potato, balsamic onion, smashed peas
2009 Lightfoot & Sons Shiraz, Gippsland Lakes

Baked Wandiligong apple pie
Bright boysenberry, Gundowring honey and walnut ice cream, toffee
Brown Brothers Orange Muscat & Flora, King Valley

\$75 per person

\$42 matched half glass wines

Bookings 24 hours in advance.

