



Darrbi

Four Course Menu \$115

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$50

Oyster Mushroom – Elderflower – Davidson Plum - Yolk

Ψ Ross Hill Pinnacle Series Pinot Gris 2022

Φ Wattleseed Highball

Carrot – Leek – Quandong – Black Garlic

Ψ Torbreck Kyloe Mataro 2021 (v)

Φ Native Basil Sour

Goats Cheese – White Kunzea - Sesame

Ψ Indigo Beechworth Pinot Noir 2021/2022 (v)

Φ Pepperberry Gold Rush

Honey – Cinnamon Myrtle – Rosella – Passionfruit - Macadamia

Ψ Pressing Matters R139 Riesling 2021

Φ Macadamia Bee's Kiss

Petit Fours with Tea or Coffee

Additional Cheese Board \$22 pp



Marri

Seven Course Menu \$150

Ψ Alcoholic matching \$90

Φ Non-Alcoholic matching \$80

Watermelon – Finger Lime – Geranium – Pico De Gallo

Ψ Liz Heidenreich Riesling 2023 (v)

Φ Lemon Myrtle Margarita

Oyster Mushroom – Elderflower – Davidson Plum – Yolk

Ψ Ross Hill Pinnacle Pinot Gris 2022

Φ Wattleseed Highball

Kohlrabi – XO – Apple – Lemon Myrtle

Ψ Rowlee Single Vineyard Arneis 2022

Φ Rivermint Spritz

Carrot – Leek – Quandong – Black Garlic

Ψ Torbreck Kyloe Mataro 2021 (v)

Φ Native Basil Sour

Goats Cheese – White Kunzea - Sesame

Ψ Indigo Beechworth Pinot Noir 2021/2022 (v)

Φ Pepperberry Gold Rush

Coconut – Aniseed Myrtle – Coriander – Papaya

Ψ Dog Point Vineyard Sauvignon Blanc 2023 (v)

Φ Lilly Pilly Sparkling Sorbet

Honey – Cinnamon Myrtle – Rosella – Passionfruit - Macadamia

Ψ Pressing Matters R139 Riesling 2021

Φ Macadamia Bee's Kiss

Petit Fours with Tea or Coffee

Additional Cheese Board \$22 pp