



## Darrbi

Four Course Menu \$115

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$50

### Oyster Mushroom – Elderflower – Davidson Plum

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

### Cashew Cream – White Kunzea – Sesame

Ψ Indigo Beechworth Pinot Noir 2021/2022 (v)

Φ Pepperberry Gold Rush

### Cinnamon Myrtle – Rosella – Passionfruit – Macadamia

Ψ Pressing Matters R139 Riesling 2021

Φ Macadamia Bee's Kiss

### Petit Fours with Tea or Coffee



## 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

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

### Cashew Cream – 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

### Cinnamon Myrtle – Rosella – Passionfruit – Macadamia

Ψ Pressing Matters R139 Riesling 2021

Φ Macadamia Bee's Kiss

### Petit Fours with Tea or Coffee