



Darrbi

Four Course Menu \$120

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$50

Beetroot – Rocket – Plum – Bunya Nut

Ψ Turkey Flat Rosé 2022 (v)

Φ Hillbilly Non-Alcoholic Cider

Drunken Duck – Mushroom – Chestnut – Davidson Plum

Ψ Torbreck Kylee Mataro 2021 (v)

Φ Native Basil Sour

Goats Cheese – White Kunzea – Guanciale - 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 \$160

Ψ Alcoholic matching \$90

Φ Non-Alcoholic matching \$80

Kingfish – Finger Lime – Green Ants – Pico De Gallo

Ψ Liz Heidenreich Riesling 2023 (v)

Φ Lemon Myrtle Margarita

Beetroot – Rocket – Plum – Bunya Nut

Ψ Turkey Flat Rosé 2022 (v)

Φ Hillbilly Non-Alcoholic Cider

Coconut Trout – Kelp – Apple – Lemon Myrtle

Ψ Rowlee Single Vineyard Arneis 2022

Φ Rivermint Spritz

Drunken Duck – Mushroom – Chestnut – Davidson Plum

Ψ Torbreck Kylee Mataro 2021 (v)

Φ Native Basil Sour

Goats Cheese – White Kunzea – Guanciale - 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