



## Darrbi

Four Course Menu \$120

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$50

### Dutch Cream – Native Thyme – Saltbush - Tarragon

Ψ Ross Hill Pinnacle Pinot Gris

Φ Respect Your Elderberries

### Market Fish – Cabbage – Buckwheat – Broccoli – Aniseed Myrtle

Ψ Torbreck Kylee Mataro 2021 (v)

Φ Native Basil Sour

### Camembert – Popcorn – Raisin – Davidson Plum

Ψ Indigo Beechworth Pinot Noir 2021/2022 (v)

Φ Pepperberry Gold Rush

### Honey – Strawberry – Pepperberry – Passionfruit - Chocolate

Ψ Lowe Jodie Wilbertree Sparkling Rosé 2022/2023

Φ Strawberry Royale

### Petit Fours with Standard Tea or Coffee

*Optional Cheese Board \$22 pp*



## Marri

Seven Course Menu \$160

Ψ Alcoholic matching \$90

Φ Non-Alcoholic matching \$80

### Squid – Lemon Aspen – Quinoa – Nashi - Scallion

Ψ Liz Heidenreich Riesling 2023 (v)

Φ Lemon Myrtle Margarita

### Dutch Cream – Native Thyme – Saltbush - Tarragon

Ψ Ross Hill Pinnacle Pinot Gris

Φ Respect Your Elderberries

### Salmon – Kelp – Apple – Lemon Myrtle

Ψ Rowlee Single Vineyard Arneis 2022

Φ Rivermint Spritz

### Market Fish – Cabbage – Buckwheat – Broccoli – Aniseed Myrtle

Ψ Torbreck Kylee Mataro 2021 (v)

Φ Native Basil Sour

### Camembert – Popcorn – Raisin – Davidson Plum

Ψ Indigo Beechworth Pinot Noir 2021/2022 (v)

Φ Pepperberry Gold Rush

### Crepe – Jerusalem Artichoke – Wattleseed – Orange

Ψ Hahndorf Hill Green Angel Gruner Veltliner Late Harvest

Φ Wattleseed Bee's Kiss

### Honey – Strawberry – Pepperberry – Passionfruit - Chocolate

Ψ Lowe Jodie Wilbertree Sparkling Rosé 2022/2023

Φ Strawberry Royale

### Petit Fours with Standard Tea or Coffee

*Optional Cheese Board \$22 pp*