



Darrbi

Four Course Menu \$150

Ψ Alcoholic matching \$60

Φ Non-Alcoholic matching \$55

Pea – Rice – Avocado – Geraldton Wax

Ψ Ross Hill Pinnacle Pinot Gris

Φ Peppercorn Gold Rush

Market Fish – Pearl Barley – Mushroom – Peppercorn

Ψ Clare's Secret Grenache

Φ Wattleseed Cola

Barossa Artisan Brie – Shiitake – Rosella – Raspberry

Ψ Turkey Flat Rosé

Φ Respect Your Elderberries

Pineapple – Coconut – Aniseed Myrtle – Finger Lime

Ψ Dog Point Sauvignon Blanc

Φ New Cuban

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$22 pp



Marri

Seven Course Menu \$190

Ψ Alcoholic matching \$100

Φ Non-Alcoholic matching \$90

Scallop – Macadamia – Lemon Myrtle – Karkalla

Ψ Hentley Farm Mt Crawford Riesling

Φ Lemon Myrtle Margarita

Pea – Rice – Avocado – Geraldton Wax

Ψ Ross Hill Pinnacle Pinot Gris

Φ Peppercorn Gold Rush

Octopus – Grapes – Cauliflower – Native Thyme

Ψ Rowlee Single Vineyard Arneis

Φ Rivermint Spritz

Market Fish – Pearl Barley – Mushroom – Peppercorn

Ψ Clare's Secret Grenache

Φ Wattleseed Cola

Barossa Artisan Brie – Shiitake – Rosella – Raspberry

Ψ Turkey Flat Rosé

Φ Respect Your Elderberries

Fig – Native Basil – Lemon – Matcha

Ψ Pressing Matters R139 Riesling

Φ Native Basil Sour

Pineapple – Coconut – Aniseed Myrtle – Finger Lime

Ψ Dog Point Sauvignon Blanc

Φ New Cuban

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$22 pp