



Darrbi

Four Course Menu \$150

Ψ Alcoholic matching \$60

Ⓢ Non-Alcoholic matching \$55

Pea – Rice – Avocado – Geraldton Wax

Ψ Ross Hill Pinnacle Pinot Gris

Ⓢ Peppercorn Gold Rush

Beef Striploin – Pearl Barley – Mushroom – Pepperleaf

Ψ Clare's Secret Grenache

Ⓢ Wattleseed Cola

Barossa Artisan Brie – Shiitake – Rosella – Raspberry

Ψ Turkey Flat Rosé

Ⓢ Respect Your Elderberries

Pineapple – Coconut – Aniseed Myrtle – Finger Lime

Ψ Dog Point Sauvignon Blanc

Ⓢ New Cuban

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$22 pp

Credit Card payments incur a 1.5% surcharge



Marri

Seven Course Menu \$190

Ψ Alcoholic matching \$100

Ⓢ Non-Alcoholic matching \$90

Scallop – Macadamia – Lemon Myrtle – Karkalla

Ψ Hentley Farm Mt Crawford Riesling

Ⓢ Lemon Myrtle Margarita

Pea – Rice – Avocado – Geraldton Wax

Ψ Ross Hill Pinnacle Pinot Gris

Ⓢ Peppercorn Gold Rush

Octopus – Grapes – Cauliflower – Native Thyme

Ψ Rowlee Single Vineyard Arneis

Ⓢ Rivermint Spritz

Beef Striploin – Pearl Barley – Mushroom – Pepperleaf

Ψ Clare's Secret Grenache

Ⓢ Wattleseed Cola

Barossa Artisan Brie – Shiitake – Rosella – Raspberry

Ψ Turkey Flat Rosé

Ⓢ Respect Your Elderberries

Fig – Native Basil – Lemon – Matcha

Ψ Pressing Matters R139 Riesling

Ⓢ Native Basil Sour

Pineapple – Coconut – Aniseed Myrtle – Finger Lime

Ψ Dog Point Sauvignon Blanc

Ⓢ New Cuban

Petit Fours with Standard Tea or Coffee

Optional Cheese Board \$22 pp

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