FIVE COURSE BEEF DEGUSTATION DINNER

FRIDAY 12TH MAY | 6:30PM
$90 WITH MATCHING RED WINE

Steak tartare and Carpaccio canapes

BEF NECK CONSOMME
Heirloom carrot, oxtail and shimeji mushroom tortellini
Wine - Tarrawarra Estate Pinot Noir Yarra Valley, VIC

COMPRESSED PEDRO XIMENEZ WAGYU BEEF CHEEK
Saffron carrot puree, witlof and beef cheek jus
Wine - Hay Shed Hill Shiraz Tempranillo Margaret River, WA

| PALETTE CLEANSER - White balsamic pickled watermelon with nashi pear gel |

MASTERSTOCK 12hr BRAISED BEEF SHORT RIB
Tom yum Tin Can Bay scallop, sticky black rice with pickled Daikon
Wine - Yalumba Old Bush Vine Grenache Barossa, SA

| SORBET - Lychee |

CALF SHANK RAGOUT
Hand rolled potato gnocchi, house smoked tomato, cavalo nero and grana padano disc
Wine - Primo Estate 'Il Briccone' Shiraz Sangiovese McLaren Vale, SA

18 MONTH AGED MAFFRA MATURE CHEDDAR
Oat cookies, fig jam and nashi pear chutney
Wine - Dandelion Vineyards "Pride of the Fleurieu" Cabernet Sauvignon Fleurieu, SA

BOOKINGS ESSENTIAL | PH 07 5437 4666
+Prepaid event
Five Course Beef Degustation Dinner

$90 pp
With matching red wines
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