## Monday 18 June 2018

## MATIL DA

Oyster, Bone Marrow Crust Kangaroo Tartare, Buckwheat Cracker

Jerusalem Artichoke Soup, Pine Mushrooms, Native Mint

Petuna Ocean Trout, Kohlrabi, Seaweed Kombucha

Wood Roasted Duck, Orange, Bitter Leaves

Glenora Farm Rhubarb, Burnt Custard, Lemon Verbena

## **Beverages**

Pommery Brut Apanage NV
Katnook Estate Coonawarra Chardonnay 2016
Katnook Estate Coonawarra Shiraz 2015
Asahi
Cascade Lemon Lime and Bitters
Appletiser
Coke Classic
Mt Franklin Lightly Sparkling Water
Lavazza Coffee

This menu has been created by restaurateur Scott Pickett & Head Chef Tim Young

**Product/Beverage Sponsors** 







## **Major Sponsors**





























