

Monday 6th August 2018



Port Phillip Bay scallops & artichoke
Smoked wallaby, kohlrabi & pomegranate

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Cured kingfish, persimmon, black garlic
Hay baked quail, soft polenta & saltbush
Wood fired John Dory, sauce veronique,
warrigal greens

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Callebaut Chocolate & hazelnut opera, wattle
seed ice cream

Beverages

Pommery Brut Royal NV
2017 Pipers Brook Riesling
2017 Pipers Brook Chardonnay
2017 Pipers Brook Estate Pinot Noir
Asahi Super Dry
Cascade Lemon Lime and Bitters
Coke Classic / Coke No Sugar
Mt Franklin Lightly Sparkling Water
Lavazza Coffee

**This menu has been created by
Executive Chef Andy Harmer**

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