5 Course Sample Menu \$90/pp

*Please note we are changing the set menu every week. This menu just to give you <u>and</u> idea of what style of food we are doing.

Vichyssoise with Millthorpe Truffle

2021 Carillion Blanc de Blanc Sparkling Orange \$13

Baked Salmon with soba noodles & sesame

2021 Angullong pinot grigio Orange \$13

Duck breast with pumpkin and black garlic

2016 Slow wine pinot noir Orange \$14

Chargrilled sirloin with dauphoinoise and mushroom

2020 Rockbare shiraz Mclaren Vale \$14

Jaffa Tart

2017 tamburlaine noble Riesling Orange \$11