

**THERE IS NO SINCERER LOVE,
THEN THE LOVE OF FOOD”**
GEORGE BERNARD SHAW

Tasting Plate Menu

5 COURSES

Course One

OVEN CRISPED TURKISH BREAD W/
GRILLED HALLOUMI & PROSCIUTTO, DRIZZLED W/
MAPLE SYRUP

Course Two

SEARED SCALLOPS W/ PONZU JELLY, NORI,
PINK GINGER & WASABI MAYO

Course Three

BUFFALO MOZZARELLA, VINE TOMATO, LEEK ASH &
BASIL INFUSED EVO

Course Four

CHEF'S SIGNATURE STICKY ASIAN PORK BELLY.

Course Five

MANGO SORBET BALL W/ LIME ZEST, PINK PEPPER,
FAIRY FLOSS, MINTED SYRUP &
ICED LIME VODKA SHOT

5 COURSE TASTING PLATE MENU \$55 PP
5 COURSE PLUS THE PERFECT PAIRING WINE TOUR \$90 PP
& BARTENDERS CHOICE AFTER DINNER CHASE

2 GUEST MINIMUM- FULL TABLE PARTICIPATION REQUIRED
DIETARY REQUIREMENTS CATERED TO UPON REQUEST

**“THE DISCOVERY OF A WINE IS OF GREATER MOMENT
THAN THE DISCOVERY OF A CONSTELLATION. THE
UNIVERSE IS TOO FULL OF STARS.”**

— BENJAMIN FRANKLIN, CIRCA 1700S

The Wine Tour

Pairing One

LA MASCHERA PINOT GRIGIO

LIMESTONE COAST, SA

Brilliant very pale straw colour with Aromas of pear, red apple skin and a hint of lime are subtly overlaid by light honeysuckle. Fresh pear & red apple flavours fill the mouth within a rounded textural feel. Crisp and dry with good length and a delicious well rounded aftertaste the perfect pairing for cured meats and lightly grilled cheese.

Pairing Two

GREYWACKE SAUVIGNON BLANC

MARLBOROUGH NZ

Greywacke is the venture of Kevin Judd; former winemaker at Cloudy Bay (25 years) establishing it as the world's most famous Sauvignon Blanc producer.

A flavoursome and complex Marlborough Sauvignon Blanc, vibrant mix of nectarines, yellow peaches and cassis combines with the bright fragrance of lemon zest laced with musky, jasmine-like floral nuances. The palate is packed with ripe stone fruit, melons and mandarin creating a succulent tropical-fruited style with that classic Marlborough zing that works so well with the delicate meaty flavour of our scallops.

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Pairing Three

TARRA WARRA ESTATE PINOT NOIR

Yarra Valley, VIC

Berry aromas with a hint of earthiness and subtle oak,
combine bright fruits with fine tannins.

The elegance and finesse reflected in a glass,

Made with the same approach as the Reserve wine.

It displays lifted raspberry aromas, with a hint of earthiness
and subtle oak. The flavours combine full fruit with fine long
tannins, finishing with the elegance and finesse that is the
hallmark of TarraWarra Pinot Noir.

This surprising pairing balances acidity in just the right way.

Pairing Four

FOREST HILL ESTATE CABERNET SAUVIGNON

Mt Barker, SA

Dark crimson with purple hues, aromas of blackberries, florals,
dark chocolate and bay leaf. The palate is plush and medium
bodied with blackcurrant, savoury and spicy flavours.

The fruit was hand-picked over several small picks then de-
stemmed/crushed, chilled into mostly open fermenters. The
wine was then pressed to French barriques (25% new) for its
Malo-lactic fermentation, allowing a soft integration of the
grape and oak tannins.

This beautiful deep cab sauv is the perfect companion to the
rich and juicy flavours of our Asian Sticky Pork Belly.

And finally

Bartender's Choice After Dinner Chaser

Our team of international bartenders will blend the perfect
after dinner chaser, the perfect end to our Tour.