



## Starters

*Baked sourdough with Pepe Saya butter (V)*

## Entrée

**Squid** *Lemon pepper & sea salted squid, baby gem, radish & tomato salad, citrus aioli (LG)*

*Wine match: 2022 Granit Fiano*

**Zucchini Flowers** *Battered zucchini flowers stuffed with whipped minted feta, Salsa Verde & seasonal flowers (V)*

*Wine match: Sirromet Sauvignon blanc*

**Native Quail**, *Native spice fried quail, onion & white bean puree, grape & cranberry salsa*

*Wine match: Le Sauvage Pinot Nior*

## Main

**Market Fish** *Served with cauliflower puree, seasonal greens, charred corn pica de gallo (LG)*

*Wine match: Signature Chardonnay*

**Chicken**, *Chargrilled chicken, gem lettuce, bacon, Grana Padano parmesan, poached egg & Caesar dressing*

*Wine match: Le Sauvage Reserve Chardonnay*

**Zucchini Spaghetti**, *Ruby creek mushrooms, baby spinach, thyme, pine nuts, tomato & herb sauce (VG)*

*Wine match: Sirromet Pinot Grigio*

## Finale

**Chocolate cake**, *crunchy hazelnut, chocolate mousse & chocolate pearls*

*Wine match: Sparkling Red*

**Yuzu & Native rosella meringue tart**, *orange & sesame tuille (LG)*

*Wine match: 2021 Ivy Fortified Verdelho*

**Buttermilk Panna cotta**, *Galliano mango, ginger snap & scorched almond (LG)*

*Wine match: 2019 Late Harvest Viognier*