

## Paired wines from our Sommelier +75

### Entrée

St Helen's 'lease 65' oysters, plum, dhiso, pink peppercorn mignonette  
2024 *Holm Oak Pinot Gris, Tamar Valley*

Hanslow Farm Spatchcock terrine, carrot, brioche, blackberry  
2023 *Glaetzer-dixon Uberblanc Riesling, Coal River Valley*

Tongola Farm goats curd dumpling, heirloom tomato, olive, peppers, lovage, pine nut  
2022 *Moorilla 'Praxis' Sauvignon Blanc, Tamar Valley*

King Island grass-fed beef tartare, cornichons, capers, egg, tapioca  
2022 *Spring Vale Estate Rose, East Coast*

Citrus cured ocean trout, shellfish bavaois, pickled qukes, rye flatbread  
2023 *Frogmore Creek Chardonnay, Coal River Valley*

### Main Course

Scottsdale free-range pork belly, spinach, carrot, pine nuts, currants  
2018 *Moorilla 'Muse' Pinot Noir, Tamar Valley*

Blue eye cod, jalapeño, borlotti bean, fennel, beurre blanc  
2023 *Bay of Fires Chardonnay, Multi Regional*

King Island eye fillet, truffle, celeriac, hazelnut, agretti  
2010 *Frogmore Creek 'Single Block Series' Pinot Noir, East Coast*

Cressy lamb, baby sweet corn, fermented capsicum  
2017 *Domaine A 'Petit A' Cabernet Blend, Coal River Valley*

Pan-fried Gnocchi, Bruny Island Cheese Co. ODO, pumpkin, silver beet pepita  
2022 *Moorilla 'Praxis' Pinot Noir, Pipers Brook*

### Dessert

Creme brûlée of Pyengana Dairy Farm cream  
2022 *Pressing Matters R139 Riesling, Coal River Valley*

Anvers white chocolate, rhubarb, strawberry  
2023 *Frogmore Creek Iced Riesling, Coal River Valley*

Tasmanian Cheese Board  
King Island Dairy 'Surprise Bay' cheddar  
King Island Dairy 'Furieux' double brie  
w/house-made lavosh & condiments  
NV *Bremerton Fortified Chardonnay, Multi Regional*

