

Monday 20 June 2022



Cutler & Co.

Hot smoked Petuna ocean trout rillette

Sher wagyu tenderloin, gnocco fritto, porcini & parmesan

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Murray cod, sprouting cauliflower, sugarloaf cabbage, yuzu kosho & buttermilk

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Lamb loin, broccoli leaf, anchovy, Andean potato & walnut

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Spice poached Anjou pear, white balsamic sherbet & rosemary crème fraiche

Beverages

Balgownie Estate Premium Cuvée Brut Sparkling NV

Tom Collins Cocktail - Mountain Goat Hopped Gin & Schweppes Soda

Mountain Goat 'Aussie Wheat Beer'

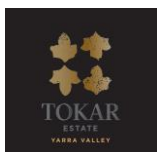
2018 Tokar Estate Coldstream Vineyard Chardonnay

2018 Tokar Estate Coldstream Vineyard Cabernet Sauvignon

VOSS Still & Sparkling water

**This menu has been created by
Chef & Restaurateur Andrew McConnell &
Ben Pollard Culinary Development Chef**

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