

TWILIGHT ON THE TERRACE

FROM THE KITCHEN

\$15 EACH

BURRATA with shaved Jamón w/croutés

THREE FRESHLY SHUCKED APPELLATION OYSTERS w/ sherry and eschalot vinaigrette

GLAZED PORK BELLY w/ spiced apple puree and hazelnut

ZUCCHINI FLOWERS stuffed with raisins, fetta and pine nuts, drizzled with honey

SALT COD FRITTERS w/ tarragon aioli

LAMB KOFTAS w/ turmeric and lime yoghurt

FROM THE BAR

	GLASS	BOTTLE	MAGNUM
8 ROWS SPARKLING	12	45	
FOREST EDGE MÉTHODE TRADITIONELLE <i>Orange, NSW</i>		86	
SEMILLON <i>Hunter Valley, NSW</i>	12	48	80
CRICKET PITCH WHITE Sauvignon Blanc, Semillon		42	66
PINOT GRIS <i>Currency Creek, SA</i>	12.50	50	
CHARDONNAY <i>Beechworth, VIC</i>	12.50	50	
ROSATO <i>Hunter Valley, NSW</i>	12.50	50	80
PINOT NOIR <i>Beechworth, VIC</i>	14	56	92
TEMPRANILLO <i>Beechworth, VIC</i>	14	56	
CRICKET PITCH RED Cabernet Sauvignon, Shiraz, Merlot		42	66
SHIRAZ <i>SA, NSW & VIC</i>	14	56	
STICKY WICKET SEMILLON	14	55	

WINE EMOTION

enjoy some of our Icon and back vintage wines
Sample (50ml) | Taste (100ml) | Glass (150ml)

Public Holiday surcharge 10%
See reverse for beverage selection

Single Vineyard and Cru Club members may apply their membership discount for up to 2 people.