

# MERLOT

Gougère | Milawa chevre | wattle seed

Wagyu | saltbush & pepita miso | native satay

Sourdough flat bread | butter | fermented honey

Pelmini | bread sauce | Markwood mushrooms

Aged duck | quince | macadamia | vin juane

Rainbow trout | celeriac | parsley beurre monte

Black orange granita | cultured cream | white chocolate

Kiewa valley milk ice cream | hazelnut ganache | beetroot coulis

*Departure treat*

*Executive Chef - Joel Grudnoff*

*This five-course degustation & snacks menu is available as a set menu only, and is offered at an introductory price of \$98.*

*A 15% surcharge applies on Sunday's & Public Holidays*