



The Grill Experience

Tasting menu

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Tempura oyster, melon, sherry
16 Vanguardist C'est Facile Riesling
(Clare Valley, SA)

Josper octopus, fresh tomato ragout, dill, pickled fennel,
pistachio pumpkin seed dukkah
14 Yelland & Papps Pinot Blanc
(Barossa Valley, SA)

Charred zucchini, eggplant, silverbeet, sumac onion,
spiced citrus yoghurt
15 Coffele Soave Classico
(Vento, Italy)

Pork belly, butter poached lobster, apple, peppered
strawberries, green pea
15 Shaw + Smith Pinto Noir
(Adelaide Hills, SA)

Duck leg, plum glaze, onion Danish,
carrot & snow pea slaw
14 Main & Cherry Tempranillo
(Adelaide Hills, SA)

Beef rib, charred herb salsa, beetroot ketchup
15 Dodgy Brothers Sellicks Foothills Shiraz
(McLaren Vale, SA)

Chocolate & baileys tiramisu, chocolate ice cream
15 Mount Horrocks Cordon Cut
(Clare Valley, SA)

Cheese Selection
Valdespino El Candado Pedro Ximenez
(Jerez, Spain)

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6 course  
\$90 per guest | \$140 with matching wines  
(100ml serve)

8 course  
\$110 per guest | \$170 with matching wines  
(100ml serve)