

# Spring seed table

Let us do the thinking. A relaxed mix of shared & individual courses to be taken by the entire table

4 courses 62 pp / with wine 99 pp

Garden peas, truffled pecorino custard

*2017 La Petite Vanguard Petillant Naturel Petit Manseng. Clare Valley*

Sugar cured kingfish, smoked buttermilk, charred cucumber, dill, lime

*2017 Grosset Alea Riesling. Clare Valley*

Sorrel linguini, creamed broad beans, flowering zucchini, pine nuts, reggiano

*2016 Mitchell 'Auburn Hills' Rose. Clare Valley*

Coal roasted duck, fennel cooked in liquorice, orange, celeriac, celery leaf

*2015 Adelina Grenache. Clare Valley*

~or~

Dorper lamb saddle cooked in olive oil, spring greens, sheep's curd

*2015 Kilikanoon Killerman's Run GSM. Clare Valley*

~or~

*12 hour Dorper lamb shoulder, vincotto, fig & pomegranate (for tables of 4 and above only)*

*2016 Penna Lane Shiraz. Clare Valley*

\*Optional cheese course or dessert 14pp

*\*Wine match suggested upon selection*