

# SEAFOOD DEGUSTATION

## OYSTERS

- HALF DOZEN / DOZEN OYSTERS, natural, vinaigrette, lemon GF 32 / 64  
HALF DOZEN OYSTERS, baked + mornay sauce GF 38  
HALF DOZEN OYSTERS, tempura, buffalo sauce, blue cheese GF 38  
MIXED HALF DOZEN / DOZEN OYSTERS, GF 38/72

## DEGUSTATION

5 Course Degustation Menu \$85

Wine Pairing \$49

Reserve Wine Pairing \$69

Non-Alcoholic Pairing \$49

### Course 1

KINGFISH TARTARE, leche de tigre, tobiko, purple basil GF +  
TUNA BRESAOLA, kachumber, tempura guindillas, almond ajo blanco GF N

\*\* add pan con tomate \$5pp GFR

Wine Pairing - 2023 K+B Riesling

Reserve Wine Pairing - 2015 K+B Riesling

### Course 2

WESTERN ROCK LOBSTER, choux puff, cos, pickled onion GFR +  
BBQ SOUTH COAST OCTOPUS, white bean, mojo verdè GF

\*\* add mussel escabeche \$5pp GF

Wine Pairing - 2022 Hay Shed Hill Chardonnay

Reserve Wine Pairing - 2021 K+B Chardonnay

### Course 3

DHU FISH TACO, arbol chilli salsa, pickled fennel, avocado GF +  
STRACCIATELLA, confit stone fruit, Mario's tomatoes, pomegranate, champagne vinaigrette GF V

\*\* add patatas bravas \$4pp, loaded bravas \$5pp GF V N

Wine Pairing - 2023 Hay Shed Hill Pinot Rosé

Reserve Wine Pairing - 2023 Hay Shed Hill World Series Vermentino

### Course 4

SMOKED SALMON CROQUETTE, saffron rouille, pickled aubergine, pea salsa GF +  
EXMOUTH PRAWNS, fermented tomato butter, butter beans GF

\*\* add sautéed rainbow chard, baby carrots, tomatillo butter \$5pp GF V

Wine Pairing - 2020 Hay Shed Hill Shiraz Tempranillo

Reserve Wine Pairing - 2021 Hay Shed Hill World Series Malbec

### Course 5

TARTA DE SANTIAGO, almond, lemon cream, sangria poached pear GFR N+  
CHEESE BOARD, 1 cheese between 2 people, choice of blue, soft or hard, house bread, lavosh GFR

\*\*additional cheese \$8ea

\*\* Add affogato +\$8, add liqueur +\$8

Wine Pairing - 2021 Hay Shed Hill Cabernet Sauvignon

Reserve Wine Pairing - 2020 Hay Shed Hill Block 2 Cabernet sauvignon