

coffin bay oyster, mignonette
chicken wing, king prawn
duck parfait, rhubarb
NV Estate Sparkling Riesling

.

the seasons consommé
2021 Single Estate Gewürztraminer

.

bbq octopus, fingerlime, pepper berry
2025 Single Estate Riesling

.

murray cod, kohlrabi, fish bone sauce +25 pp
Museum Release 2014 Single Estate Riesling

.

heritage chicken, savoy cabbage, celeriac
2025 Small Batch Grenache Syrah

.

wagyu, sauce au poivre, horseradish +35 pp
2022 Trevarrick Shiraz

.

quince tarte tatin, chai ice cream
NV Liqueur Muscat

.

selection of cheeses +25 pp
2016 Late Harvest Riesling

Tasting Menu 89 per person
black perigord truffle +30 pp
optional wine pairing +75 pp

Courses with a supplementary price are optional additions.

Our Team

Wine · Kerri 'KT' Thompson

Vineyard · Brendan Pudney

Front of House · Priscila Cunha

Kitchen · Dan Moss

All seafood featured on our menu is sourced from Australian waters.

We are happy to accommodate dietary requirements wherever possible, however requests cannot be guaranteed on the day. Unfortunately, we are unable to cater for vegan or FODMAP dietary requirements.

A 10% surcharge applies on Sundays and 15% on public holidays.

Our menus reflect the seasons and are subject to change based on ingredient availability.