

.561 Restaurant.

Degustation Menu requires whole table orders, no changes to meals.

5 course Degustation.

\$80 per head food only

\$120 per head food and matching wines

NZ king salmon sous vide cylinder (cold) lined with gremolata, almond skordalia, min
toasts

Thorn-Clarke brut Reserve-Barossa valley, SA

Herbed venison Carpaccio, fried spring onion, dehydrated organic tomato and confit
lemon salsa, baby rocket

3-drops Riesling-Mount Barker WA

12hr Bangalow Sweet Pork belly, black pudding, truffle cauliflower, baby turnip, port
soaked prunes, asparagus stamen, jus

"09" Gemtree Uncut shiraz, McLaren Vale, SA

Ginger, kaffir lime and verjus pannacotta, coconut and pineapple sorbet

Heggies Vineyard 2007 Botrytis Riesling Eden Valley, SA

Cheese plate – Waji Quince paste, warm bread, walnuts, grapes

All Saints Tokay-Rutherglen, VIC

or

2007 Formby & Adams Cabernet Sauvignon Langhorn creek SA