

Menu

1ST COURSE

QUEENSLAND TIGER PRAWN TIMBALE

*with smashed avocado, vine ripen tomato, capsicum, salsa verde,
lemon cheek & parmesan tuile*

SPARKLING PINOT NOIR

2ND COURSE

CRISPY SKINNED BUSH QUAIL

with Tasmanian mountain pepper & Davidson's plum dipping sauce

VINOQUE NEBBIOLO ROSATO

3RD COURSE

POACHED SALMON

with potato galette, dill, lemon crème fraîche

PHI CHARDONNAY

4TH COURSE

DUCK RAGU PAPPARDELLE

with grana padano

PHI PINOT NOIR

5TH COURSE

SOUTHERN CROSS LAMB CUTLETS

with native caramelised yam purée & Muthari berry glaze

ANCIENT SOILS TEMPRANILLO TOURIGA

6TH COURSE

TRIO OF FINE AUSTRALIAN CHEESES

with lavosh, grissini, quince paste & pistachio dust

NOBLE 1