

tasting

\$120pp

+\$50pp optional wine pairing

Scallop, Shark Bay QLD / ink aioli, nori butter, seaweed crisp (gf)

2019 Idée Fixe Premier Brut Blanc de Blancs,

Margaret River Western Australia

Jerusalem artichokes / Swiss Brown mushroom, spinach, crisp leaves, celeriac, walnut & mustard (vv, gf)

2020 Handorf Hill 'White Mischief' Gruner Veltliner, Adelaide Hills, South Australia

Ora King Salmon, NZ / beetroot & gin cured, buttermilk, juniper, Yarra Valley caviar, rye

2020 Domaine Sainte Marie Rose, Côtes de Provence, France

Duck breast / Tokyo turnips, burnt honey, pearl barley, radicchio, lavender

2020 Seville Estate 'Sewn' Pinot Noir, Yarra Valley, Victoria

Coconut & raspberry / chamomile, burnt meringue (gf)

2020 Soumah Brachetto 'Tranquillo', Yarra Valley, Victoria



harrisons

tasting / vegetarian

\$120pp

+\$50pp optional wine pairing

Meredith goat's cheese / orange & chilli marmalade, fennel (v)

2019 Idée Fixe Premier Brut Blanc de Blancs,

Margaret River Western Australia

Jerusalem artichokes / Swiss Brown mushroom, spinach, crisp leaves, celeriac, walnut & mustard (vv, gf)

2020 Handorf Hill 'White Mischief' Gruner Veltliner, Adelaide Hills, South Australia

Asparagus / roast garlic, white bean, radish, spring onion, hazelnut (vv, gf)

2020 Man O' War Sauvignon Blanc, Waiheke Island, New Zealand

Hispi cabbage / Mungalli Creek quark, fermented chilli, pine nuts, smoked butter (v)

2020 Fraser Gallop Estate Chardonnay, Margaret River Western Australia

Coconut & raspberry / chamomile, burnt meringue (gf)

2020 Soumah Brachetto 'Tranquillo', Yarra Valley, Victoria



harrisons