

# tasting

\$95pp

Matched wines +\$50pp (90ml pour)

Our tasting menu must be enjoyed by the entire table

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

NV Jansz, Pipers Brook Tasmania

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

2018 Handorf Hill Gruner Vetliner, Adelaide Hills SA

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

2018 Domaine Sainte-Marie Rose, Cotes De Provence, France

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

2018 Scorpo 'Norien' Pinot Noir, Mornington Peninsula Vic

Coconut & raspberry / chamomile, burnt meringue (gf)

Nv Spring Seed Wine Co Moscato, McLaren Vale SA



harrisons