



FORMAL DINING ROOM

DEGUSTATION MENU

SEVEN COURSES

First Course

Petit pork terrine in puff pastry served with a julienne of winter vegetables & a sweet chilli & ginger dressing - gf & veg option

Matched with Foxeys Hangout Rose ~ Mornington Peninsula

Second Course

Shot of creamy cauliflower soup finished with enoki mushrooms & purple caramelised onion - gf

Matched with Woodman Estate Chardonnay ~ Yarra Valley

Third Course

Crispy skin Tasmanian salmon with slow cooked baby onion & steamed bok choy, paired with a rich truffle & pear sauce - gf

Matched with Phaedrus Pinot Gris ~ Mornington Peninsula

Palate cleanser with Vodka

Fourth Course

Gippsland lamb cutlet with roasted beetroot & candied tomato, finished with a wasabi mayonnaise

Matched with Phaedrus Pinot Gris ~ Mornington Peninsula

Fifth Course

Black Angus Gippsland eye fillet served medium rare, with crushed baby potatoes, mixed leaves, served with a port & mushroom sauce - gf

*Matched with Red Claw Shiraz ~ Heathcote
or Woodman Estate shiraz ~ Northern Victoria*

Sixth Course

Trio of spicy chocolate fondant, almond & pistachio semifreddo with filo pastry, red wine poached pear finished with cinnamon whipped cream & a Cointreau sauce - gf option

Matched with Foxeys Hangout Late Harvest Pinot Gris ~ Mornington Peninsula

Seventh Course

Cheese plate - select one from our current cheese menu served with chef's selection of accompaniments - gf option

Matched with Campbells Rutherglen Muscat ~ Victoria

Degustation Menu ~ Seven Courses \$140pp

Degustation Menu ~ Seven Courses ~ Matched wines \$200pp