



2022 Autumn Riesling Degustation Menu

FIRST COURSE

Trillians Sparkling Riesling

Blue swimmer crab, saltbush, pork crackling, milk bun

SECOND COURSE

2021 Clare Valley Riesling

Korean Kingfish tartare, fermented chilli, sesame, nashi pear, finger lime

THIRD COURSE

2015 Aged Release Polish Hill River Riesling

Broccolini, comte, witlof, black garlic, gum leaf smoked macadamia

FOURTH COURSE

2020 '109' Premium Riesling

Dry aged duck breast, pumpkin, fennel heart, muntries

FIFTH COURSE

2021 "Missy" Riesling

Germain triple crème, fig caramel, seablite

SIXTH COURSE

2021 Alison Botrytis Riesling

Geraldton wax 'cheese cake', candied pumpkin, blackberries