



*Clare Valley Gourmet Weekend*  
*Saturday 14<sup>th</sup> & Sunday 15<sup>th</sup> May 2022*

**Five Course Degustation Experience on the Deck**

5 course set menu | \$85 per person  
With optional wine match \$110 per person

STARTER

House made sourdough bread + saltbush butter to start

FIRST COURSE

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

SECOND COURSE

Jerusalem artichokes, Comte, witlof, black garlic, macadamia

THIRD COURSE

Salt baked pork belly, burnt cauliflower, grilled sprouts, Pepperberry

FOURTH COURSE

Gorgonzola dolce, glazed figs, muntries, burnt honey gel

FIFTH COURSE

Geraldton wax, white chocolate, candied pumpkin, blackberries