

MARRI

menu



BONITO – NORI – CUCUMBER – CAVIAR – FINGER LIME

Hahndorf Hill Gruner Veltliner

**TASMANIAN PEPPER LEAF – POLENTA –
QUANDONG - WARRIGAL GREEN - SAMPHIRE**

Indigo Blue 2017 Chardonnay

**DUCK BREAST – ROSELLA – ONION – FOIE GRAS –
CHESTNUT MUSHROOMS**

Seville Estate Pinot Noir 2019

**PYRENEES LAMB BACKSTRAP – PUMPKIN –
WHITE KUNZEA – PEPITA - JUS**

Meerea Park The Aunts Shiraz 2019

**CHEDDAR CHEESE – MACADAMIA –
GOLDEN HONEY – BEE POLLEN**

Clare's Secret 2017 Grenache

**DESERT LIME – LAVENDER – BRANDY SNAP –
BLUEBERRY**

Liz Heidenreich Riesling 2020

**HONEY - YOGHURT CREAM - RASPBERRY –
LEMON – KAKADU PLUM**

Pressing Matters R139 Riesling

PETIT FOURS WITH TEA OR COFFEE

Food Only \$140 pp Food & Wine \$220 pp

Additional Cheese Board: \$20 pp

Surcharge of 5% applies on Sundays