

MARRI menu



BONITO – NORI – CUCUMBER – CAVIAR – FINGER LIME

Hahndorf Hill Gruner Veltliner

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

Indigo Blue 2017 Chardonnay

**SCALLOP – ROSELLA – ONION – CHESTNUT
MUSHROOMS**

Seville Estate Pinot Noir 2019

**FISH – 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 2018

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

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