

# MARRI

## menu



**QUINOA – AVOCADO – GRAPEFRUIT –  
CHARD – KARKALLA**

*Hahndorf Hill Gruner Veltliner 2020*

**POTATO – MACADAMIA – MUSHROOM –  
YOLK – SAMPHIRE**

*Indigo Blue Chardonnay 2017*

**SWEET POTATO – PEPPERBERRY – KIMCHI –  
BUTTERMILK**

*Clare's Secret Rose 2019*

**ZUCCHINI – COS LETTUCE – VANILLA –  
WHITE KUNZEA– ESCHALLOT**

*Clarence Hill Shiraz 2017*

**GOATS CHEESE – BEETROOT – ORANGE –  
DAVIDSON PLUM - LAVOSH**

*Cooks Lot 9 Hand Picked Pinot Noir 2019*

**RIVERMINT – PEPPERMINT EUCALYPTUS –  
MATCHA – WHITE CHOCOLATE**

*Stewart & Prentice Blanc de Blanc Cuvee NV*

**WATTLESEED – COCONUT –  
BLACKBERRY - MAPLECOMB**

*Pressing Matters R139 Riesling*

**PETIT FOURS WITH TEA OR COFFEE**

**Food Only \$120 pp**

**Food & Wine \$200 pp**

**Additional Cheese Board: \$20 pp**

*Credit card payments incur a 1.5% surcharge*

VGT



# DARRBI

## menu

**POTATO – MACADAMIA – MUSHROOM –  
YOLK – SAMPHIRE**

*Indigo Blue Chardonnay 2017*

**ZUCCHINI – COS LETTUCE – VANILLA –  
WHITE KUNZEA– ESCHALLOT**

*Clarence Hill Shiraz 2017*

**GOATS CHEESE – BEETROOT – ORANGE –  
DAVIDSON PLUM - LAVOSH**

*Cooks Lot 9 Hand Picked Pinot Noir 2019*

**WATTLESEED – COCONUT –  
BLACKBERRY – MAPLECOMB**

*Pressing Matters R139 Riesling*

**PETIT FOURS WITH TEA OR COFFEE**

**Food Only \$90 pp**

**Food & Wine \$140 pp**

**Additional Cheese Board: \$20 pp**

*Credit card payments incur a 1.5% surcharge*

VGT