

MARRI

menu



**SPANNER CRAB – COUS COUS –
GRAPEFRUIT – CHARD – KARKALLA**

Hahndorf Hill Gruner Veltliner 2020

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

Indigo Blue Chardonnay 2017

**SCALLOP – PEPPERBERRY –
KIMCHI – BUTTERMILK**

Clare's Secret Rose 2019

**WHITE FISH – 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 \$140 pp

Food & Wine \$220 pp

Additional Cheese Board: \$20 pp

Credit card payments incur a 1.5% surcharge

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DARRBI

menu

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

Indigo Blue Chardonnay 2017

**WHITE FISH – 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 \$100 pp

Food & Wine \$150 pp

Additional Cheese Board: \$20 pp

Credit card payments incur a 1.5% surcharge

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