

# MARRI

## menu



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

*Hahndorf Hill Gruner Veltliner 2020*

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

*Indigo Blue Chardonnay 2017*

**BERKSHIRE PORK FILLET – PEPPERBERRY –  
PORK SKIN – KIMCHI – BUTTERMILK**

*Clare's Secret Rose 2019*

**VENISON – 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*



# DARRBI

## menu

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

*Indigo Blue Chardonnay 2017*

**VENISON – 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*