

MARRI

menu



**SCALLOP – FINGERLIME –
APPLE – HORSERADISH – SALMON ROE**

Hahndorf Hill Gruner Veltliner 2021

**MUSHROOM – JERUSALEM ARTICHOKE –
BUNYA NUT – BLACK GARLIC**

Indigo Blue Chardonnay 2019

CROCODILE – CORN – GUANCIALE – SEA BLIGHT

Ross Hill Pinot Gris 2021

**LAMB BACKSTRAP – PUMPKIN – PAPERBARK –
CINNAMON MYRTLE**

Torbreck Kyloe Mataro 2019

**BRIE GANACHE – GINGERBREAD – YUZU –
MUNTRIES**

Seville Estate Pinot Noir 2019

BANANA – DESERT LIME – KIWI – BOAB NUT

Liz Heidenreich Riesling 2021

**WATTLESEED BABKA – RED BEAN – POPCORN
PEDRO XIMENEZ**

Turkey Flat Pedro Ximenez

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
Sundays incur a 10% surcharge*



DARRBI

menu

**MUSHROOM – JERUSALEM ARTICHOKE –
BUNYA NUT – BLACK GARLIC**

Indigo Blue Chardonnay 2019

**LAMB BACKSTRAP – PUMPKIN – PAPERBARK –
CINNAMON MYRTLE**

Torbreck Kyloe Mataro 2019

**BRIE GANACHE – GINGERBREAD – YUZU –
MUNTRIES**

Seville Estate Pinot Noir 2019

**WATTLESEED BABKA – RED BEAN – POPCORN
PEDRO XIMENEZ**

Turkey Flat Pedro Ximenez

PETIT FOURS WITH TEA OR COFFEE

Food Only \$100 pp

Food & Wine \$150 pp

Additional Cheese Board: \$20 pp

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