

**Asparagus vichyssoise,**

*pea mousse, shaved asparagus*

**RECOMMENDED MATCH:** Amisfield Dry Riesling 2011

**Furikake crusted tuna**

*pickled nashi, wasabi crème fraiche, ginger glaze*

**RECOMMENDED MATCH:** Q Pinot Gris 2011

**Wild venison tenderloin**

*valrhona cocoa, elderflower mascarpone,  
beetroot & cherry*

**RECOMMENDED MATCH:** La Valentina – Montepulciano d’Abruzzo 2010

***choose one:***

**Black angus eye fillet (GF)**

*duck liver parfait, bacon dauphinoise, pea puree, crushed truffle*

**RECOMMENDED MATCH:** William Murdoch Cabernet Sauvignon 2009

**Roasted free range pork belly & crackling (GF)**

*fig & walnut, spring vegetables, baked baby apple*

**RECOMMENDED MATCH:** E. Guigal Cotes du Rhone 2009

**Pistachio crusted market fish (GF)**

*carrot emulsion, swede, portobello, confit tomato*

**RECOMMENDED MATCH:** Escarpment Pinot Blanc 2012

**optional side dishes \$8**

asparagus with minted buffalo yoghurt - honey and mandarin glazed carrots - truffled shoestring fries

**Spiced pear, medjool date, pastry crisp,**

*chai ice cream, chicory & chocolate sauce*

**RECOMMENDED MATCH:** De Bortoli Show Reserve Liqueur Muscat

**Jurassic d’ete tradition & delice de bourgogne cheeses,**

*crisp apple, fig paste, crostini*