

A Taste of Tamarind

Five Course Tasting Menu \$85 per person
With Matching Wines \$105 per person

Wine flight served as 3x 75ml pours - equivalent to 2.5 standard drinks

Amuse Bouche

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Vietnamese Rice Paper Rolls

tofu, peanuts, pickled vegetables, lime & ginger dipping sauce

Bay of Fires Pinot Gris, Bay of Fires, TAS

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Braised Pork & Glass Noodle Soup

tofu, ginger & shitake mushrooms

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Sorbet

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Crispy Wrapped Atlantic Salmon

white bean & coriander puree, asparagus, soy, lime & green chilli beurre blanc

Stoneleigh Rapaura Pinot Noir, Marlborough, NZ

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Local Tableland Gallo Cheese

quince paste, truffled hazelnuts & muscatels

Miranda Golden Botrytis Semillon, Riverina, SA

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Five Spice & Black Cherry Parfait

raspberry coulis, peanut brittle

Tea or your preferred espresso coffee served with petit fours to complete your meal