

The Full tasting menu

French onion tart, aged balsamic
Potato – steak tartar - caviar
Cheese tart - fig
Blue cheese – pecan - Duck ham
Lamb – caper - pickles
Duck croquette
NV Veuve D'argent Sparkling, FR

Snapper ceviche – celery – olive
2022 Nashdale Lane Pinot Gris, Orange

Salt baked Beetroot – curd
2022 Jim Barry Assyrtiko, Clare Valley

Scallop, kohlrabi, cucumber
2020 Domaine Octavie Sauvignon Blanc, FR
Brioche – herb butter

Barramundi – fregola -zucchini – caper -kale
2021 Coates Chardonnay, Adelaide Hills

Aged Duck – cabbage – fig
2021 Alkimi Pinot Noir, Yarra Valley

Wagyu - mushroom – cauliflower
2021 CIEL YES Chef Shiraz, Barossa Valley

Apple – cucumber – champagne
Yuzu Sake – Japan. optional extra \$11

Crème caramel, ricotta, lemon
or
Chocolate layered cake, coffee, caramel
Kaesler Sticky bits Botrytis Semillon
\$225 - w/matching \$325

Q U O I

BY JOSHUA MASON

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Snapper ceviche – celery – olive
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Salt baked Beetroot – cabbage – curd
2022 Jim Barry Assyrtiko, Clare Valley

Brioche – herb butter

Barramundi – fregola -zucchini – caper -kale
2021 Coates Chardonnay Adelaide Hills

Lamb saddle - mushroom – cauliflower
2021 CIEL YES Chef Shiraz, Barossa Valley

Apple – cucumber – champagne
Yuzu Sake – Japan. optional extra \$11

Crème caramel, ricotta, lemon

or

Chocolate layered cake, coffee, caramel
Kaesler Sticky bits Botrytis Semillon

\$175 - w/matching \$245

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