



SIX COURSE DEGUSTATION

House cured salmon, avocado crème fraiche, compressed watermelon, horseradish, Yarra Valley caviar

~Paired with 2016 Sparkling Chardonnay~

Vibrant and well balanced, the sweet and savoury elements in this delicate dish is complimented by the fresh fruitiness of the Sparkling Chardonnay.



Roasted scallops, Mooloolaba spanner crab, coco nibs, pea puree, macadamia crumble

~Paired with 2014 Wild Fermented Chardonnay~

Vibrant and well balanced, this delicate meal is complimented by the subtle Vanilla Oak of the Chardonnay.



Confit pork jowl, ham hock broth, snow pea, nori, pig's ears

~Paired with 2015 Viognier~

The creamy sweetness of this delicious cut of crispy pork is enhanced by the brightness of this crisp aromatic style

Viognier

sunwined



Organic pumpkin, curds, Jacks honey, buttermilk, bonito, kale

~Paired with 2015 Ruby Cabernet~

Satisfying and delightfully fragrant with rosemary and the curd, the pumpkin sings alongside the velvety tannins of the 2015 Cabernet



French oak smoked duck breast, lotus root, burnt pumpkin, edamame, umeshu jus

~Paired with 2015 Shiraz~

The lightly smoked duck in this dish is full of flavour, richness and texture from the jus and crispy lotus root.

The sweet smoothness of our 2015 Shiraz is a perfect match



Rhubarb, raspberry sorbet, raspberry crumble, raspberry jelly, rosemary flowers

~Paired with 2012 OV Gold~

Yum is all we can say. Sweet, tart, crunch & colourful. The good acidity found in the White Port matches the tang of the dish

sunwined



FOUR COURSE DEGUSTATION

Roasted scallops, Mooloolaba spanner crab, coco nibs,
pea puree, macadamia crumble

~Paired with 2014 Wild Fermented Chardonnay~

Vibrant and well balanced, this delicate meal is complimented
by the subtle Vanilla Oak of the Chardonnay.



Confit pork jowl, ham hock broth, snow pea, nori, pig's ears

~Paired with 2015 Viognier~

The creamy sweetness of this delicious cut of crispy pork is
enhanced by the brightness of this crisp aromatic style Viognier



French oak smoked duck breast, lotus root, burnt pumpkin,
edamame, umeshu jus

~Paired with 2015 Unwound Shiraz~

The lightly smoked duck in this dish is full of flavour , richness
and texture from the jus and crispy lotus root. The sweet
smoothness of our 2015 Shiraz is a perfect match.



Rhubarb, raspberry sorbet, raspberry crumble, raspberry jelly,
rosemary flowers

~Paired with 2012 OV Gold~

Yum is all we can say. Sweet, tart, crunch & colourful. The good
acidity found in the White Port matches the tang of the dish

sunwined