



## The Summit Degustation Menu

Amuse Bouche  
*Sam Miranda Prosecco*

Duck Liver Parfait, Pistachio Sponge, Onion Brioche, Vanilla Quince Gel, Peppered Yoghurt  
*Deep Woods 'Harmony Rose'*

Cucumber & Sake Cured Ocean Trout, Cauliflower Mousse, Beetroot Rye Croute, Lime Marshmallow  
*Serengale Beechworth Chardonnay*

Charred Octopus, House Chorizo, Fermented Victorian Garlic Custard, Almond, Chicken Café Foam  
*Campbells Limited Release Temperanillo*

Pork Belly & Loin, Kale & Wakame, Cauliflower Puree, Traditional Sesame Soba Noodles, Aged Hot  
English Mustard & Pork Emulsion  
*Henschke Henry's Seven Shiraz/Grenache/Voignier*

Crispy Duck Breast, Coal Roasted Celeriac Mash, Tamarillo Gastrique, Pistachio Moss,  
Pinot Noir Cranberries  
*Port Phillip Estate Balnarring Pinot Noir*

Milk Chocolate Mousse, Lemon Crumb, Mango Sorbet, Yuzu Curd  
*D'Arenburg 'The Noble' Botrytis Reisling*

Local Cheeses, Apple, Mustard, Pear Chutney, Lavosh & Oatcakes  
*Galway Pipe Grand Tawny Port*

\$125 per Person Food only  
\$175 per Person with Matching Wines  
Minimum 2 people