



Coffin Bay oyster with finger lime

*NV Scotchmans Hill 'The Hill' Cuvee Brut,
Adelaide, South Australia*

Pancetta, veal & pine nut terrine

Pickled cabbage, capsicum, celeriac and apple puree
2015 Humis Grenache Rose, Heathcote, Victoria

Tasmanian lobster ravioli

Poached lobster tail and Armoricaine sauce
*2015 Kumeu River 'Village' Chardonnay, Kumeu,
New Zealand*

Granite

Watercress and black pepper

Grass-fed Oakey Farm beef tenderloin

Goose liver, potato duchesse, green peas a-la-Francaise
and double reduced jus

*2009 Tahbilk 'Museum Release' Shiraz, Nagambie
Lakes, Victoria*

Citrus tartlet

Lemon thyme syrup, vanilla crème fraiche
NV Primitivo Quiles Moscatel, Malaga, Spain

Food only - \$120

With paired wine - \$180

By Jean-Marc Heussner



Duck rillettes mille feuille
with orange reduction

*2014 Loveblock Pinot Gris, Marlborough,
New Zealand*

Spicy potage crecy
Crispy Bayonne ham and dust

*2014 Meerea Park 'XYZ' Shiraz, Hunter Valley,
New South Wales*

Scallops kataifi pastry
Noilly prat and violet pearl nage, shaved truffle

*2014 Ca'Rugate 'Soave Classico' Garganega,
Veneto, Italy*

Trou normand

Slow braised beef cheek bordelaise
Bone marrow gremolata, Spanish onion and
grenadine compote

*2014 Hither & Yon Monastrell, McLaren Vale, South
Australia*

Corella pear tatin
Balsamic syrup, lavender mascarpone

*2014 Terra di Granito Viognier, Granite Belt,
Queensland*

Food only - \$95
With paired wine - \$155

By Jean-Marc Heussner



Grilled haloumi bites with pancetta

2015 Smallfry Rose, Barossa Valley, South Australia

Poached quail eggs

Rocket dust, deep fried leeks, parmesan nest

*2015 Kumeu River 'Village' Chardonnay, Kumeu,
New Zealand*

Moroccan spiced Mooloolaba prawns

Harissa pearl couscous and mint labneh

*2015 Hahndorf Hill Pinot Grigio, Adelaide Hills,
South Australia*

Watermelon and caviar granite

Seared Gatton veal tenderloin

White beans, chorizo cassoulet and Porcini jus

*2015 Vignerons d' Estezargues 'La cuvee des copains'
Grenache/Shiraz, Rhone valley, France*

White Gold Creamery cheeses

Hinterland rhubarb compote and lavosh

*NV Kalleske Tawny Port, Barossa Valley, South
Australia*

Food only - \$115

With paired wine - \$175

By Jean-Marc Heussner



Leeks and smoked chicken pithiviers

*2015 Hahndorf Hill Gruner Vertliner,
Adelaide Hills, South Australia*

Oyster mushroom cappuccino
with truffle biscotti

*2014 Vinteloper Touriga Nacional, McLaren Vale,
South Australia*

Seared peppered tuna
Kipler potato, pickled daikon and tapenade
*2016 Golden Grove Sauvignon Blanc, Granite Belt,
Queensland*

Fallow deer saddle
Tuscan cabbage, aged merlot and cocoa sauce
and twice smoked pork belly
*2015 Millaman 'Condor' Cabernet Sauvignon,
Central Valley, Chile*

Aged cloth cheddar
Dried muscatel grapes
NV Primitivo Quiles Moscatel, Malaga, Spain

Fresh berries with mascarpone cream
Aged balsamic vinegar and pistachio crust
*2015 Brown Brothers 'Vintage Release' Gamay Noir,
King Valley, Victoria*

Food only - \$120
With paired wine - \$180

By Jean-Marc Heussner



Tasmanian oyster chowder
Pecan nut crumbed oysters

*NV Brown Brothers 'Limited Release' Prosecco,
King Valley, Victoria*

Goat cheese and red beetroot
Glazed French shallots and rocket leaf tartlet
2015 BK Rose, Adelaide Hills, South Australia

Huon salmon tartare in black
sesame seeds cornet
*2014 Zorzal 'Terroir Unico' Pinot Noir, Mendoza,
Argentina*

Apple and sorrel sorbet

Junee spring lamb rack
Garlic ribbon, confit heirloom tomato, herb blinis
*2014 Hewitson 'Miss Harry' Grenache-Shiraz-
Mataro, Barossa Valley, South Australia*

Vanilla strawberry mille feuille
*NV Linnea Vineyards Moscato 'd Asti,
Piedmont, Italy*

Food only - \$100
With paired wine - \$160

By Jean-Marc Heussner



B A L T H A Z A R

— WINE & DINING —

Hervey Bay scallop ceviche
Tequila lime dressing, Californian popcorn
*2016 Glaetzer-Dixon 'Uberblanc' Riesling,
Hobart, Tasmania*

Quail breast saltimbocca
Preserved lemon risotto, roasted black garlic oil
2015 Kumeu River, Chardonnay, Kumeu, New Zealand

Heirloom tomatoes and buffalo mozzarella
Basil, Tamborine Mountain olive oil
*2015 Angoves 'Alternus' Carignan, McLaren Vale,
South Australia*

Gippsland farmed lamb loin in brioche
Canungra Asparagus, shitake chawanmushi and garlic jus
*2014 Crazy by Nature 'Cosmo', Red blend,
Gisborne, New Zealand*

Welsh rarebit on baguette

Steamed treacle dumpling
Jameson whisky caramel sauce, mascarpone
pistachio sugar bark
*2016 Golden Grove, Tempranillo,
Granite Belt, Queensland*

Food only - \$110
With paired wine - \$170

By Jean-Marc Heussner



Moreton Bay bug and zucchini roulade

*2015 Hahndorf Hill, Pinot Grigio, Adelaide Hills,
South Australia*

Pan fried goose liver

Warm potatoes, micro herb salad
and pickled cherries

2016 Arfion Rose, Yarra Valley, Victoria

Mud crab tian

Green papaya and saffron hollandaise

2015 Felicette, Grenache Blanc, Languedoc, France

Keta roe and cucumber consommé

Salt and pepper squab

Pomme Anna, carrot hummus and truffle jus

*2015 Brown Brothers 'Vintage Release', Gamay Noir,
King Valley, Victoria*

Chocolate marquise with coffee crème anglaise

2015 Mythic Mountain, Malbec, Mendoza, Argentina

Food only - \$135
With paired wine - \$195

By Jean-Marc Heussner



Fresh yabbies

Root vegetable and Vincent dressing

*2016 La Prova, Pinot Grigio,
Adelaide Hills, South Australia*

Tasmanian smoked salmon

Poached quail egg, brioche crisps and caviar

2016 Pittnauer Rose, Burgenland, Austria

Sumac 50 degrees roast beef tenderloin

Parmesan waffle and truffle oil

*2014 Crazy by Nature 'Cosmo' Red Blend,
Gisborne, New Zealand*

Pink Moët and mint granite

Turkey scaloppini

Water chestnut, pancetta, baby roasted
vegetables, cranberry and jus

*2014 Zorzal 'Terroir Unico' Pinot Noir,
Mendoza, Argentina*

Christmas yule log with brandy sauce

*2014 Ballandean Late Harvest Sylvaner,
Granite Belt, Queensland*

Food only - \$110
With paired wine - \$170

By Jean-Marc Heussner