

TERROIR MENU

ONE

2020 PROJECT NOUVEAU ROUGE
wagyu, duck liver, blueberry

TWO

2018 CHARDONNAY
line caught fish, geraldton wax, finger lime

THREE

2016 CABERNET SAUVIGNON MERLOT
aged duck, cherry, mulberry

FOUR

2018 PROJECT CANE CUT SEMILLON
native honey, milk, chamomile

OPTIONAL

snacks to start your meal \$18 per person

cheese course \$18 per person

additional bread \$5

tea or coffee
(please request menu)