

EUREKA 89

Tasting Menu

SCALLOP CRUDO

buttermilk, kaffir lime kosho, daikon, nashi pear
Sartori Prosecco NV, Verona IT

CELERIAC

black garlic, toasted seeds emulsion, parmesan, whey
Second Glance Pet Nat, Multi SA

HEIRLOOM BEETROOT

mille feuille, milk cheese, white balsamic, horseradish
Tarrawarra Marsanne Rousanne Viognier, Yarra Valley VIC

SOUTHERN RANGES DUCK

red cabbage, griottine cherries, salt bush, umeboshi
Soul Growers Counoise Carignan, Barossa Valley SA

WAGYU BEEF SHORT RIB

kipfler, wattleseed, soy glazed mushroom, parsnip
Onannon Shiraz, Mornington Peninsula VIC

CARAMELISED APPLE PARFAIT

parfait, dark chocolate, pickled blackberries, passionfruit
Sparkling Shiraz, Langhorne Creek SA

Menu and wines are subject to change

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Vegetarian Tasting Menu

EGGPLANT

tartare, white miso, kohlrabi remoulade, shiso tempura
Sartori Prosecco NV, Verona IT

CELERIAC

black garlic, toasted seeds emulsion, parmesan, whey
Second Glance Pet Nat, Multi SA

HEIRLOOM BEETROOT

mille feuille, milk cheese, white balsamic, horseradish
Tarrawarra Marsanne Rousanne Viognier, Yarra Valley VIC

SMOKED CARROTS

white bean hummus, buttermilk, verjuice, soy custard
Soul Growers Counoise Carignan, Barossa Valley SA

PARMESAN RAVIOLO

potato, cauliflower, truffled cream, baby kale
Onannon Shiraz, Mornington Peninsula VIC

CARAMELISED APPLE PARFAIT

parfait, dark chocolate, pickled blackberries, passionfruit
Sparkling Shiraz, Langhorne Creek SA

Menu and wines are subject to change