

Jaan's Table – Dinner Menu

Oyster, Mirin Sake Verjus

Port Lincoln Clams, Pumpkin, Lime & Pepper

2007 Dr. Bassermann-Jordan 'Hohenmorger' Riesling Trocken GG - Pfalz, Germany

Seared Queen Scallop, Celeriac Nage

2007 Coriole Fiano – McLaren Vale, South Australia

Pappardelle, Duck Jus

2006 Carlei 'Tre Amici' Sangiovese, Cabernet & Merlot – Yarra Valley, Victoria

Angus Beef, Beans & Wakame

2002 Penna Lane Cabernet Sauvignon – Clare Valley, South Australia

Hilltops Lamb, Shitake Broth

2005 Proprietà Sperino Uviaggio – Piedmont, Italy

Boutique Cheese (supplement of \$12)

Rhubarb, Quince Sherbet

Valrhona Gran Cuova Fondant, Lemon Ice Cream

Toby's Estate Coffee or Premium Tea, Mignardises

Six Course Menu 90

Choice of Three Courses 68

Wines to accompany the menu 45

to pursue the flavour of things.....