

JOSEPH'S

BITES

Yarra valley salmon roe, Belgian waffle, sour cream, chive
Tempura enoki mushroom, herb emulsion, porcini

FIRST

Grilled tiger prawn, gem lettuce, warm marie rose sauce
paired with
Lindenderry Chardonnay, Mornington Peninsula, Victoria

SECOND

Pan roasted barramundi, poached leeks, yellow beans, borlotti beans, miso, winter citrus
paired with
Vignerons Schmolzer & Brown Pret a Rouge, Beechworth, Victoria

MAIN

Cape Grim Grass fed beef tenderloin, braised cheek, parsnip, mushroom and speck sauce
paired with
Bannockburn Syrah, Geelong, Victoria

SIDES

Potato gratin, lemon thyme, cheddar
Radicchio and gem lettuce salad, kohlrabi, sourdough croutons, apple vinegar dressing

DESSERT

Coconut cheesecake, freeze dried mandarin, mandarin curd, honeytuille
paired with
Cep by Cep Coteaux du Layon, France

Five course - \$165pp

Wine match - \$49pp

*A surcharge is applicable on Sundays (10%) and Public Holidays (15%)
A credit card surcharge is applicable on MASTER/VISA(1.5%) & AMEX (2.25%)*