



Chef's Market Menu – April 2021

\$85pp / with wine \$140pp

First Course: Pela's Greek Style Lentil Soup (Fakes) (V, GF)

2020 Canberra Region Riesling

Second Course: Mushroom & Leek Tart with Grilled Haloumi (V)

2019 Mr V (Marsanne, Rousanne, Viognier)

Third Course: Marinated Grilled Squid with Tomato, Cucumber & Feta Salad (GF)

2019 Roussanne

Fourth Course: Slow Cooked Beef Brisket with Forest Mushroom Ragout on Kumara Mash & Market Vegetables (GF)

2019 Sangiovese

Fifth Course: Brulee Rice Pudding with Strawberry & Rhubarb Compote (GF)

Ley-Line Riesling

**Sunday & Public Holiday Surcharge 12% | One Bill per Table*