

the devonshire

degustation menu

salt fish brandade with caper sauce

panko crumbed quail eggs, curry spice, puffed black rice, golden raisin, coriander and woodside goat curd

2014 Yelland & Papps Vermentino – Barossa Valley, S.A.

seared loin swordfish, sous-vide prawn, taramasalata, asparagus, cauliflower and burnt butter beurre blanc

2014 Yealands Estate Pinot Gris, Gewürztraminer, Riesling – Marlborough, N.Z.

fillet of palmers island mullock, charred, roast & raw broccolini, potato crisps, red wine and anchovy dressing

2014 Sirocco Vin de Pays d'OC Rosé – Languedoc, France

pork belly rillettes, 'devonshire' bacon, pickled daikon, fennel, basil, smoked pine nuts and serrano crumble

2014 Barone di Valforte Montepulciano D'Abruzzo – Abruzzo, Italy

milly hill lamb shoulder & rump, smoked cherry tomato, globe artichoke, fresh peas, rosemary and black olive

2014 Mi Terruño Uvas Malbec – Mendoza. Argentina

Selection of cheese with lavosh, fruit bread and quince
(10 supplement)

rum marinated pineapple, coconut dacquoise, coconut praline and coconut sorbet

milk chocolate mousse, dark chocolate ganache, macadamia crumble and caramel ice-cream

Valdespino Pedro Ximenez Sherry – Jerez, Spain

95 Per Person / Matching Wines 55 Per Person