

MENU

Onion, Lovage, Killeen

French onion soup served with a Killeen cheese and rye croutes.
Finished with a drizzle of Black Swan Garden lovage oil.

Optional Wine Pairing: Banks Brothers Pinot Noir No. 7

Herbaceous and spicy, and layered with flavours of cherries and strawberries. Pop in the refrigerator for 10 minutes before serving.

Flat Iron Steak, Asparagus, Wild Garlic

Succulent flat iron steak served with seasonal asparagus, a wild garlic 'salsa verde', and beef fat onions. Finished with charred spring onions and an onion sauce.

Optional Wine Pairing: Banks Brothers Petite Sirah / Malbec No. 11

Intense, ripe flavours of peach and apricot are the main attraction of this unique wine – perfectly balanced between richness and acidity. Serve at room temperature.

Apple, Apricot, Hazelnut

Apple cake, apple butter and pickled apple served with sugared hazelnuts and blackened apple ice cream.

Optional wine pairing: Banks Brothers Red Muscadell No. 8

A full and luscious, sweet red wine bursting with notes of strawberry jam, raisins, and spice. Serve straight from the refrigerator.