

*the long table*  
*'peninsula tasting menu'*

Amuse bouche

*NV Foxey's Hangout Sparkling, Red Hill South\**

Warm veloute of aged parmesan  
scallops & Tasmanian truffle

*2009 Elgee Park Riesling, Merricks North\**

Citrus glazed duck, quail boudin,  
hazelnut & endive

*2008 Dexter Pinot Noir, Merricks North\**

Main Ridge Dairy cashmere & heritage beetroot

*Foxey's Hangout Late Harvest Pinot Gris, Red Hill South\**

Milk chocolate delice, rhubarb & violet milk jelly

*Peninsula Tasting Menu \$59 pp*

\*These wines are suggestions for each course and are designed to complement the ingredients used in each dish. Should you wish to have a 90ml glass of each of these wines with the tasting menu there is a \$20pp surcharge. Alternatively you can order from our full wine list selection.

The Tasting Menu is available weekend lunches only. Please note that the entire table must order from either the 'Tasting Menu' or the A la carte menu.

Chef de Cuisine: Andrew Doughton

