

- CELLAR SERIES -
MOUNT MARY WINE DINNER MENU

Natural oysters | wasabi dressing
King prawn cooked over fire | finger lime | chives
Beef tartare | tapioca crisp | cured egg yolk

Sparkling Chardonnay

Crudo of kingfish | crème fraiche | fennel | smoked roe | oat crisp

2016 Mount Mary Triolet
2010 Mount Mary Triolet

Butter poached southern rock lobster | wakame butter | grilled leek

2016 Mount Mary Chardonnay
2010 Mount Mary Chardonnay

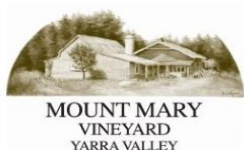
Quail Pithivier | Cygnet mushroom | preserved truffle | bitter leaves

2016 Mount Mary Pinot Noir
2010 Mount Mary Pinot Noir

Cape Grim pasture fed beef | cooked over bourbon cask
smoked bone marrow | potato rösti | spec | onion
green pea puree

2016 Mount Mary Quintet
2010 Mount Mary Quintet

whipped coal river brie cigar
pear tart | walnut-honey crème fraiche



Landscape
RESTAURANT & GRILL