

THE ROUNDAABOUT

▪ RESTAURANT ▪

We are delighted to present our Autumn tasting menu!
Designed to enhance your gastronomic experience, our chefs have developed a 5 course menu to offer a sample of flavors, textures and techniques.

5 courses tasting menu \$69pp
Wine pairing Local \$35pp | Wine pairing premium \$45pp

Housemade sourdough | Garlic butter

Prawn dumpling | Tamari | Chilli | Fried onion | coriander

Borambola VIII Sparkling

Heemskerck Chardonnay Pinot Noir

“Chicken & truffle sandwich” | Chicken dripping toast | crisp skin | Truffle mayo

Tumblong Hills Chardonnay 2017

Mount Adam Chardonnay 2016

Roasted Murray valley pork belly | Kashmiri masala hash

yuzu & miso hollandaise

Courabyra 1 of 11 Sauvignon Blanc 2015

Henschke Peggy's Hill Riesling 2017

Roasted beef shoulder | Black garlic butter | Fried onions | Parsnip

Puree | Smoked bone marrow

Calabria Three Bridges Durif 2016

Henschke Euphonium 2014

“Green Grove Organic” chocolate pave | Milk crumbs

Butterbeer ice cream | Double cream

De Bortoli Vat 5 Botrytis Semillon 2008

Campbell's Muscat

Or

Yuzu & white chocolate tart | Black sesame pate sable | Licorice ice cream

De Bortoli Vat 5 Botrytis Semillon 2008

Campbell's Muscat

Please note that we request all parties at the table participate in the tasting menu so that we can ensure that your dining experience is seamless and enjoyable.

Please let our wait staff know of any dietary requirements you may have, so we can accommodate this when preparing your meal.