

# THE ROUNABOUT

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▪ RESTAURANT ▪

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We are delighted to present our Winter 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 \$45**

Housemade sourdough | Kimchi butter

Prawn dumpling | Tamari | Chilli | Fried onion | coriander

Borambola VIII sparkling

Heemskerk Chardonnay Pinot Noir

Sustainably farmed barramundi head terrine | Baby herb | Fermented chilli nam jim gel

Courabyra 1 of 11 Sauvignon Blanc 2015

Henschke Peggy's Hill Riesling 2017

Roasted Murray valley pork belly | Artichoke Puree | Fried skins | Black onion

805 Courabyra Pinot Noir 2013

Wynns 'The Gables' Cabernet Sauvignon 2016

Roasted beef shoulder & braised cheek | Potato puree | Pickled beets | Fresh horseradish  
Pink peppercorn & beef reduction

Three Bridges Durif 2016

Henschke Euphonium 2014

Molten dulce churros | Salted caramel ice cream

De Bortoli Vat 5 Botrytis Semillion 2008

Campbell's Muscat

Or

Gateau of local apple | Almond tuile | Double cream | Vanilla bean ice cream

De Bortoli Vat 5 Botrytis Semillion 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.