

R O U N D A B O U T

— r e s t a u r a n t —

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

50ml Wine Pairing \$26pp | 90ml Wine Pairing \$48

Housemade sourdough | Black garlic butter

Prawn dumpling | Tamari | Chilli | Fried shallot | Coriander
2018 Johansen Pinot Gris | Tumbarumba NSW

Roasted duck taco | Korean green onion salad | Sesame | Soy | Kewpie
2018 Bunya Chardonnay | Gundagai NSW

Rolled Breast of chicken | Polenta | Charred corn | Leeks | Pancetta
2018 Pierre D'amour Pinot Noir | Tumbarumba NSW

Buttermilk braised lamb shoulder | Green harissa | Roasted pumpkin
Fennel | Chickpea | Yoghurt
2015 Tumblong Hills Cuvee Cabernet | Gundagai NSW

Fried poached pear | Dulce ice cream | Frangipane crumb | Caramel
Campbell's Muscat | Rutherglen

Or

Pomegranate poached rhubarb | Roasted rice ice cream | Fish Fat caramel
Puffed wild rice
Campbell's Muscat | Rutherglen

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.