

7 COURSE DEGUSTATION MENU

*Small serves of our main menu giving you the opportunity to partake in the ultimate **Evoo** experience...*

*\$135.00 Per Person
Degustation Menu*

FIRST

Gazpacho Jelly with Chef Picked Crab and a Petite Autumn Salad
Secret Stone Pinot Gris

SECOND

Freshly Shucked Oysters with a Vodka Champagne Granita and Caviar
Hesketh 'the Proposition' NV Sparkling Rose

THIRD

Hunter Valley Snails filled with Paprika Oil on Chef Made Brioche Toast with Smokey Bone Marrow
Running with Bulls Tempranillo

REFRESHER

*Sorbet of the Night,
A chef made sorbet to replenish your palate*

FOURTH

Pan Seared Fillets of King George Whiting with Vinegar Infused Potato Chips
Chapel Hill Unwooded Chardonnay

FIFTH

*A Celebration of Australian Beef
Grade 9 Wagyu with a rich Parsnip Puree,
Cape Grim Fillet on a bite size Yorkshire Pudding,
Black Angus Scotch accompanied by a traditional
Potato Galette*

**Please note all beef portions are 80grms uncooked*

Red Bank the Long Paddock Shiraz

SIXTH

*A Chilled Consommé of Rhubarb with Baklava,
accompanied by Milk Sorbet with a
Dehydrated Chocolate Mousse*

D'Arenberg the Noble Wrinkled 2008 Riesling

SEVENTH

*Cheese and Port
Milawa Blue
Mt Jagged Alexandri Cheddar
Ashed Goat's Cheese
All served with a Sour Apple Jelly and
White Pepper Lavosh*
Penfolds Bluestone