

Magill Estate Restaurant

Tasting Menu \$220 pp

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Snacks

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Whiting Ceviche, Scallop, Coconut

Lobster, Kombu, Fermented Ice

Porcini, Celeriac, Chestnut

or

Wagyu Beef, Persimmon, Shiso

Duck, Oyster, Spring Onion

Venison, Beetroot, Fig

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Lemon, Cheesecake, Buttermilk

Pear, Hazelnut, Puff Pastry

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Petit Fours

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+ *Icon and Luxury wine match \$260 pp*

+ *Sommeliers Choice wine match \$125 pp*