



Michael Hall Dinner

\$160 PER PERSON



michael hall

CANAPE

Smokey Bay Oyster Tempura | Wakame | Pickled Ginger Gel | Yuzu Kosho
2025 Sauvignon Blanc, Adelaide Hills

FIRST

K'gari Spanner Crab
Nashi | Green Almond | Avocado | Roast Chicken Skin | Coriander
2025 Sang de Pigeon Chardonnay

SECOND

Local Quail
Parsnip cream | Pancetta Granola | Quince | Red Witlof | Muscatel Sauce
2023 Roussanne, Greenock

THIRD

Lamb Loin
Bagna Cauda | Sweetbread | Asparagus | Peas | Nasturtium
2024 Pinot Noir, Lenswood

FOURTH

Phoenix Wagyu Sirloin
Bone Marrow Butter | Smoked Beetroot | Horseradish
2024 Shiraz, Stonewell Road
2016 Shiraz, Stone Well

FIFTH

Valrhona Chocolate Cremeux
Glazed Cherries | Lecciana Organic Olive Oil
Coffee and Tea

Seafood Origins (A) Australian (I) Imported (M) Mixed | (GF) Gluten Free | (N) Nut

Seasonal changes may apply and prices are subject to change. One invoice per table applies.

Please inform our team of any dietary requirements or allergies when ordering. While we take great care in accommodating dietary needs, all food is prepared in a kitchen that handles nuts, seafood, shellfish, sesame, dairy and gluten-containing products.

We cannot guarantee any dish is completely free from allergens.