



CUTS + VINES
ROAMING COW DEGUSTATION
FRIDAY 24 OCT • \$174PP • 5 COURSES

RUMP

BEEF TARTARE • FERMOY LIMITED EDITION 'COLD FIRE' FLUME
BLANC '24
gochujang · pear · chive · sesame · quail egg yolk

TAIL

OXTAIL CURRY • FERMOY ESTATE SHIRAZ '22
coconut curry · tomato · coriander · paratha

CHEEK

BEEF RAGÙ • FERMOY ESTATE LIMITED EDITION
'BLACKWATER' SHIRAZ CABERNET MALBEC '22
slow-cooked beef cheek · gnocchi · shaved parmesan

TENDERLOIN

STEAK • FERMOY ESTATE WILYABRUP
CABERNET SAUVIGNON '19
potato purée · grilled broccolini · truss cherry tomato · red wine jus

DESSERT

PANNA COTTA • LEVANTINE HILL ESTATE
MELANGE BOTRYTIS '20
coconut panna cotta · mango confit · compressed mango salsa