



PEAK

RESTAURANT

CHEF'S TASTING MENU

Scenic Rim Carrot

sesame tartlet, house labneh, carrot gel, pickles

* 2022 Nomad's Garden Fiano, King Valley Victoria

** 2022 Pierro LTC, Margret River

Market Fish

kaffir lime beurre blanc, salmon roe, nasturtium oil

*2021 First Creek Chardonnay, Hunter Valley

**2021 Singlefile Chardonnay, Great Southern

Local Lamb Loin

baby beets, chef's garden herb crust, celeriac, celery dust

* 2020 Fox Creek Carbernet Sauvignon

** 2020 Seville Estate Pinot Noir, Yarra Valley

Garden Rhubarb Sorbet

ruby chocolate, compressed strawberry, mountain pepper sable

*2019 Frogmore Creek Iced Reisling

**2020 Cullen Late Harvest Chenin Blanc, Margaret River

Lunch \$165

* Wine Pairing \$75

** Cellarmaster Wine Pairing, \$125 pp

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Tonight's Indulgence

The Start and The Finish

One Glass of 2019 Hugel Pinot Gris from Alsace
&
One Glass of 2016 Tyrrells 'Vat 1' Semillon
\$75

Oscietra Caviar

5g tasting of premium black caviar
\$35/tasting

Apellation Oysters

the best Australia has to offer
limited stock available
\$8 each

2011 Château d'Yquem

One Glass of Arguably the Worlds Best Sweet Wine
\$200

