



EUREKA 89 EVENTS
Degustation Events Menu

Food Only \$160 per person

Matched with Wines \$275 per person

Menu and wine vintages subject to seasonal changes



CANAPES ON ARRIVAL

Eureka 89 Signature Cocktail

MUSHROOM

Cappuccino, focaccia, truffle

Serafini & Vidotto Bollicini di Prosecco NV, Veneto, Italy

PORK

Sous vide, celery, walnut, port, apple

Marc Brédif Vouvray 2008, Loire Valley France

MORETON BAY BUG

Roasted, oyster, salmon caviar, umibudo, parsley

*John Duval 'Plexus' Marsanne, Roussane, Viognier 2012,
Barossa Valley SA*

PASTURE FED WALLABY

Seared, sour cherry, pear, beetroot

Spinifex 'Papillon' Grenache, Cinsault 2012, Barossa Valley SA

ROBBINS ISLAND BEEF

Wagyu, braised & seared, subise, onion, shallot

Mt Langi 'Cliff Edge' Shiraz 2012, Grampians VIC

YUZU

Jelly, cherry blossom, lychee, coconut

Pressing Matters R69 Riesling 2010, Coal River TAS

CHOCOLATE

Textures, mint, salted caramel

Seppelt Original Sparkling Shiraz 2011, Great Western VIC

Tea, Coffee

Petit Four

