> Chef Series

Mark Briggs

Course 1

'Lakes Entrance' Octopus, smoked 'Thorpdale' potato, pickled samphire

2013 Seppelt Drumborg Riesling

Course 2

Smoked 'Great Ocean Road Duck', house ricotta, beetroot + sansho, sour grapes, 'Dargo' walnuts

St Huberts The Stag Rose

Course 3

Fillet of Snapper, surf clams, smokehouse bacon, garden peas, beach herbs

Coldstream Hills Deer Farm Chardonnay

Course 4

Raymond Island Honey + Macadamia Parfait, honeycomb, salted caramel

St Hubert's Late Harvest Viognier