

berardo's  
restaurant & bar



Degustation Menu - \$105pp or \$165  
with matching wines

**Amuse Bouche**

**Pacific Oyster, Sterling Caviar, Crème Fraiche**

*NV Arras, Pipers River TAS*

**First Course**

**Hervey Bay Scallops, Avocado, Capsicum Powder, White Anchovy, Pimentos de Padron**

*11 Pizzini Pinot Grigio, King Valley VIC*

**Second Course**

**Noosa Spanner Crab Raviolo, 'Noosa Reds' Consommé, Herbs & Flowers**

*11 Harewood Estate Riesling, Porongurup WA*

**Third Course**

**Barnyard Quail Ballotine, Goat Curd, Prosciutto, Blueberries**

*09 Two Paddocks 'Picnic' Pinot Noir, Central Otago NZ*

**Fourth Course**

**White River Veal, Celeriac & Macadamia Puree, Local Swiss Brown Mushrooms**

*09 Moppity Vineyards Shiraz, Hilltops NSW*

**Fifth Course**

**Mary Valley Truffle Brie, Beetroot, Ginger Pears, Brioche**

*07 Les Petites Vignettes Pinot Gris, Alsace, France*

**Sixth Course**

**Chocolate Mousse Cake, Rosewater & Raspberry Jelly**

*07 Seppelt Original Sparkling Shiraz, Great Western VIC*

\*Prices are subject to change. All menus are seasonal and are subject to produce availability.

15 % Surcharge on public holidays