



DINING WITH THE TIDES
SAMPLE DEGUSTATION MENU
with wine pairing

Slipper lobster, Orpheus master stock, chives
Paired with Louis Roederer Rose 2015

Chili crab, French toast, black garlic
Paired with Riesling Freak No.5 2020

Steak tartare mille feuille, maffra cheddar, pickles
Paired with Tolpuddle Pinot Noir 2020

Smoked eel macaroni, chicken butter, mushroom xo
Paired with Leeuwin Prelude Chardonnay 2018

Aged duck breast, hoisin, cucumber
Paired with Yangarra Old Vine Grenache 2021

Ginger custard, pear, tonka
Paired with Late Harvest Royale Tokaji

ORPHEUS
ISLAND LODGE