

Welcome to Sebastian

Our Head Chef Gianni has created our menus based on his time in the Basque region of Spain where they use local produce influenced by the surrounding mountains, plains and coast.

In Basque the term Txikiteo [chee-kee-tay-o] means to go from place to place having small glasses of wine and food - it's all about fun, gossip, socialising and movement.

We invite you to do the same with us - have fun, move around, enjoy our food and wine... or perhaps a glass of sherry by the fire... let us take care of you.

The Spicers Tower Lodge team



Tasting menu

\$175 for tasting menu

\$75 for paired wines

Pintxos

Choricero pepper and beef heart skewers
Cucumber, fried oyster and oyster Iberico emulsion

W.A Marron (Cangrejo de rio)

Poached marron, scallop,
herb omelette and pickled onions

*Yabby Lake Single Vineyard Pinot Gris,
Mornington Peninsula 2021*

Grilled sourdough bread and anchovy garum butter

Hiramasa kingfish

Citrus cured kingfish, baby gem lettuce,
butter whey sauce and Yarra Valley caviar

Glandore Elliot Semillon, Hunter Valley 2021

Venison (Corzo)

Grilled venison backstrap, rye burnt leeks,
black barley and fresh figs

*Two Hands 'Brave Faces' Grenache Shiraz Mataro,
Barossa Valley 2021*

Palate cleanser

Strawberry and bush mint sorbet,
white balsamic foam

Rice pudding (Arroz con leche)

Truffled rice pudding, hazelnut soil,
warm butter emulsion

*Brokenwood Sticky Wicket Semillon,
Hunter Valley 2017*

Petit Fours

White peach and strawberry pate de fruit
Apple and Geraldton wax liquid bomb