

# SIGNATURE EXPERIENCE

5 COURSE \$165 PP  
MATCHING WINE +\$65 PP

Sydney rock oyster  
nashi pear, apple vinegar, dill oil, linaria flower  
*NV Mumm Marlborough Brut Prestige, Marlborough, NZ*

Palm Cove coral trout carpaccio,  
yuzu koshu, ponzu jelly, wasabi macadamia cream, plum, baby cucumber  
*2017, Nick O'Leary Riesling, Canberra District, ACT*

Kangaroo tartare,  
goat cheese, radishes, pinenut, confit egg yolk, kimm bugak  
*2019 Giant Steps Pinot Noir, Yarra Valley, VIC*

White Pyrenees lamb backstrap,  
freekeh, roasted tomato, coconut labneh  
*2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA*

OR

Black Angus Grainge sirloin  
*2016 Zema Estate Cabernet Sauvignon, Coonawarra, SA*

Frozen porto sabayon, honeydew, crusty seed  
*2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS*

# SIGNATURE EXPERIENCE

VEGAN

5 COURSE \$165 PP  
MATCHING WINE +\$65 PP

Leeks, kipfler & nasturtium pesto,  
miso & chive dressing

*2019 Margan 'White Label' Semillon, Hunter Valley, NSW*

Charred & pickled vegetable,  
yellow squash, kumara purée, green peppercorn oil, sorel

*2018 Eden Road Chardonnay, Tumbarumba, NSW*

Pumpkin panna cotta,  
fermented mushroom, black garlic, kimm bugak, shiso

*2019 Giant Steps Pinot Noir, Yarra Valley, VIC*

Roasted miso eggplant,  
coconut labneh, charred asparagus, blackened onions

*2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA*

Roasted pineapple, lime, coconut sorbet, charcoal meringue

*2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS*