

# TASTING MENU

East 33 Sydney rock oyster, Oscietra Imperial golden caviar, dill oil  
*NV Mumm Marlborough Brut Prestige, Marlborough NZ*

Abrolhos Island scallops, cauliflower, sunchoke, pancetta,  
shimeji mushrooms, green pepper  
*2020 Inama Vin Soave Classico, Veneto, Italy*

Grilled Manjimup marron, charred lemon, orange, citrus soy butter  
*2020 J Moreau Petit Chablis, Burgundy France*

Arcadia spatchcock, pickled leaves, fermented mushroom,  
kumara, puffed grains, shallot oil  
*2020 Giant Steps Pinot Noir, Yarra Valley VIC*

Portoro striploin MB+4, glazed eggplant,  
king brown mushroom, heirloom peppers  
*2018 Penfolds Bin 28 Shiraz, Barossa Valley SA*

Valrhona milk chocolate, passionfruit, caramelia ice cream, gold leaf  
*Valdespino 'El Candado' Pedro Ximenez, Jerez, Spain*

6 COURSE \$210 PP  
WINE PAIRING + \$95 PP

