

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



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VEGAN

Leeks, kipfler, nasturtium pesto, miso, chive dressing
G.H. Mumm Grand Cordon Brut, Champagne, France

Charred vegetables, sunchoke, peppers, brussel sprouts, snake beans, corn
2020 J Moreau Petit Chablis, Burgundy France

Richmond pumpkin panna cotta, fermented mushroom, black garlic,
hemp cracker, kombu, red shiso
2021 Yangarra Estate Rosé, McLaren Vale, SA

Roasted miso eggplant, broccolini, burnt onions
2021 Eden Road Chardonnay, Tumbarumba NSW

Salt baked celery root, quinoa, pickled daikon, coconut labneh, sugarloaf
2018 Poggiotondo Chianti, Tuscany, Italy

Roasted pineapple, lime, coconut sorbet, charcoal meringue
2021 Frogmore Creek Iced Riesling, Coal Valley TAS

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