

TASTING MENU

East 33 Sydney rock oysters, Oscietra Imperial golden caviar, dill oil and linaria flower

N.V. House of Arras 'Brut Elite' Sparkling, Tasmania

N.V. Perrier-Jouët 'Grand Brut' Champagne, France

Seared scallops, pea puree, yellow squash, guanciale, green peppercorn oil

2013 Howard Park 'Museum Release' Riesling, Great Southern, WA

2019 Troupe Albariño, Rías Baixas, Spain

Manjimup marron, split, grilled, charred lemon, orange and citrus soy butter

2021 Oakridge Chardonnay, Yarra Valley, VIC

2019 La Crema Chardonnay, Sonoma Coast, California

Grilled Arcadia spatchcock, pickled bitter leaves, fermented mushroom,
kumara puree, yeast puffed grains

2019 Kilikanoon Grenache, Clare Valley, SA

2018 Kir-Yianni Xinomavro, Naoussa, Greece

Portoro chargrilled striploin MB4+, shiro eggplant, potato fondant and peppers

2019 Penfolds 'Bin 28' Shiraz, Multi-Regional, SA

2019 Canalicchio di Sopra, Rosso di Montalcino, Tuscany, Italy

Valrhona Ivoire chocolate, mango, white chocolate and mango ice cream, gold leaf

2021 Marga 'Botrytis' Semillon, Hunter Valley, NSW

2019 Chateau Lapinesse, Sauternes, Bordeaux, France

6 COURSE \$220 PP

AROUND AUSTRALIA MATCHING WINES + \$100 PP

AROUND THE WORLD MATCHING WINES + \$140 PP



TASTING MENU

VEGAN

Leeks, kipfler, nasturtium pesto, miso, chive dressing

N.V. House of Arras 'Brut Elite' Sparkling, Tasmania

N.V. Perrier-Jouët 'Grand Brut' Champagne, France

Vegetable medley, pea puree, yellow squash, peppers, peas, nectarine, snake bean salsa

2013 Howard Park 'Museum Release' Riesling, Great Southern, WA

2019 Troupe Albariño, Rías Baixas, Spain

Richmond pumpkin panna cotta, fermented mushroom, black garlic,
hemp cracker, red shiso

2021 Oakridge Chardonnay, Yarra Valley, VIC

2019 La Crema Chardonnay, Sonoma Coast, California

Roasted kent pumpkin, black quinoa, kombu, pickled daikon, coconut, sugarloaf cabbage

2019 Kilikanoon Grenache, Clare Valley, SA

2018 Kir-Yianni Xinomavro, Naoussa, Greece

Torched miso Japanese eggplant, asparagus, charred pickling onions

2019 Penfolds 'Bin 28' Shiraz, Multi-Regional, SA

2019 Canalicchio di Sopra, Rosso di Montalcino, Tuscany, Italy

Spiced mixed berries, tapioca tuile, vanilla cream

2021 Frogmore Creek 'Iced Riesling' Tasmania

2021 Vietti Moscato, Piedmont, Italy

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