

CHEF'S TASTING MENU

East 33 Sydney rock oysters, Oscietra imperial golden caviar, dill oil & linaria

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

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

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

2022 Bests Riesling, Great Western, Victoria

2021 Benito Ferra 'Terra d'Uva' Greco di Tufo, Campania, Italy

Crispy Byron Bay pork belly, celeriac remoulade, green apple, yuzu kosho

2018 Penfolds Bin 311 Chardonnay, Adelaide Hills/Tumbarumba/Tasmania

Dewazakura Dewasansan Junmai Ginjo Saké Yamagata Prefecture, Japan

Glazed Arcadia spatchcock, pickled bitter leaves, goat curd, kumara, orange, yeast, puffed grains

2022 Philip Shaw 'No.8' Pinot Noir, Orange, NSW

2018 Kir-Yianni Xinomavro, Naoussa, Greece

Chargrilled Portoro striploin MB+4, shiro eggplant, potato fondant & peppers

2022 Cullen Cabernet Merlot, Margaret River, WA

2017 Gomez Cruzado 'Reserva Vina Dorana' Tempranollo, Rioja, Spain

Valrhona caramelia chocolate mousse, passion fruit,

manjari valrhona chocolate ice cream, gold leaf

2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA

2020 Chateau Lapinesse Sauternes, Bordeaux, France



6 COURSE \$210 PP

AUSTRALIAN ICONS MATCHING WINES+ \$80 PP

AROUND THE WORLD MATCHING WINES + \$120 PP

There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% surcharge applied to Sundays and 15% on public holidays.