

AROUND AUSTRALIA TASTING MENU

CAVIAR TO START

Gourmet house caviar bump \$32

add frozen Belvedere Vodka \$8

Darya Imperial Beluga Iran 10g	\$125
Gourmet house Imperial caviar Poland 20g	\$160
Baerii Mallosol Greece 10g	\$60

6 COURSE \$220 PP

Around Australia Matching Wines +\$100 pp

Around the World Matching Wines +\$140 pp

Temperance Matching Beverage +\$60 pp

NSW East 33 Sydney rock oysters, karkalla

Black River caviar, Oscietra

SA Yumbah green lip abalone, chawanmushi, enoki, baby corn,

sea grapes, ikura, red vein sorrel

WA Manjimup marron, split, grilled, charred lemon,

orange and citrus soy butter, kakadu plum powder

NSW Crispy Byron Bay pork belly, celeriac remoulade, apple gel, yuzu koshu

QLD Chargrilled Phoenix Wagyu striploin MB6+ shiro eggplant,

potato fondant, peppers, pepperberry

NT Valrhona white chocolate, mango and passion fruit,

lemon curd, lemon myrtle sorbet

MATCHING BEVERAGES

AROUND AUSTRALIA MATCHING WINES

NV House of Arras 'Brut Elite' Sparkling, TAS

2023 The Somm and The Winemaker Arneis, Orange, NSW

2022 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA

2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC

2021 Cullen 'Diana Madeliene' Cabernet Blend, Margaret River, WA

2021 Robert Stein 'Harvest Gold' Botyrtis Semillon, NSW



AROUND THE WORLD MATCHING WINES

N.V. Perrier-Jouët 'Grand – Brut' Champagne, FRA

2021 Szepsy 'Madi' Furmint, Tokaj, HUN

2021 Jean-Louis Chavy Chardonnay, Bourgogne Blanc, Burgundy, FRA

2022 Felton Road 'Bannockburn' Pinot Noir, Central Otago, NZ

2019 Mura Mura 'Faset' Nebbiolo, Barbaresco, Piedmont, ITA

2014 Pillitieri Estate Vidal Ice Wine, Niagara, CAN



TEMPERANCE MATCHING BEVERAGE

NV French Bloom 'Le Blanc' Sparkling, FRA

NON 8 Torched Apple and Oolong, VIC

NV Zeitgeist Riesling, Rudesheim, GER

NON 3 Toasted Cinnamon and Yuzu, VIC

NV Señorío de le Tautila Tempranillo, ESP

Peach Blossom Iced Cha

