

PLATINUM EXPERIENCE

6 COURSE \$210 PP
MATCHING WINE +\$85 PP

Sydney rock oysters,
Siberian caviar, dill oil & linaria flower
NV Mumm Marlborough Brut Prestige, Marlborough, NZ

Seared Abrolhos Island scallops,
charred yellow squash, pea purée, speck, green peppercorn oil
2019 Margan 'White Label' Semillon, Hunter Valley, NSW

Manjimup marron,
split & grilled, charred lemon, salmoriglio butter
2018 Eden Road Chardonnay, Tumbarumba, NSW

Grilled Arcadia spatchcock,
pickled bitter leaves, fermented mushroom, kumara purée,
toasted seed, shallot oil
2019 Giant Steps Pinot Noir, Yarra Valley, VIC

Tajima wagyu MB6 chargrilled sirloin,
king mushroom, glazed eggplant
2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA

Valrhona milk chocolate,
passionfruit, caramelia ice cream, gold leaf
NV Penfolds Grandfather Solera 'Rare Tawny' 20yo

PLATINUM EXPERIENCE

VEGAN

6 COURSE \$210 PP
MATCHING WINE +\$85 PP

Leeks, kipfler & nasturtium pesto,
miso & chive dressing

2019 Margan 'White Label' Semillon, Hunter Valley, NSW

Charred & pickled vegetable,
yellow squash, kumara purée, green peppercorn oil, sorel

2018 Eden Road Chardonnay, Tumbarumba, NSW

Pumpkin panna cotta,
fermented mushroom, black garlic, hemp crackers, shiso

2019 Giant Steps Pinot Noir, Yarra Valley, VIC

Freekeh & roasted summer vegetable,
basil oil, baby basil

2016 Zema Estate Cabernet Sauvignon, Coonawarra, SA

Miso eggplant,
coconut labneh, charred asparagus, blackened onions

2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA

Roasted pineapple, lime, coconut sorbet, charcoal meringue

2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS