

SIGNATURE EXPERIENCE

5 COURSE \$165 PP
MATCHING WINE +\$65 PP

Sydney rock oyster
nashi pear, apple vinegar, dill oil, linaria flower
NV Mumm Marlborough Brut Prestige, Marlborough, NZ

Palm Cove coral trout carpaccio,
yuzu koshu, ponzu jelly, wasabi macadamia cream, plum, baby cucumber
2017, Nick O'Leary Riesling, Canberra District, ACT

Kangaroo tartare,
goat cheese, radishes, pinenut, confit egg yolk, kimm bugak
2019 Giant Steps Pinot Noir, Yarra Valley, VIC

White Pyrenees lamb backstrap,
freekeh, roasted tomato, coconut labneh
2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA

OR

Black Angus Grainge sirloin
2016 Zema Estate Cabernet Sauvignon, Coonawarra, SA

Frozen porto sabayon, honeydew, crusty seed
2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS

SIGNATURE EXPERIENCE

VEGAN

5 COURSE \$165 PP
MATCHING WINE +\$65 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, kimm bugak, shiso
2019 Giant Steps Pinot Noir, Yarra Valley, VIC

Roasted 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