

Autumn Menu

BREAD

Gruyere Pan de Sal - Nduja miso butter

Amuse Bouche

**Kingfish, Cauliflower, White Chocolate, Scampi Roe,
Sea Succulents, Soy**

2021 De Beaurepaire 'Blanchefleur' Blanc de Blancs, Rylstone NSW

Dry Aged Duck Breast, Jerusalem Artichoke, Black Garlic, Orange, Fennel

2021 Te Mata Estate Gamay Noir, Hawke's Bay NZ

Saltbush Lamb Backstrap, Labna, Beetroot, Zucchini, Walnut, Balsamic

2017 Smith & Hooper Reserve Merlot, Wrattontully SA

Palate Cleanser

"No.1 Surf and Turf Palabok"

Rangers Valley Wagyu Beef Fillet, Prawn, XO, Potato, Quail Egg

2011 Tyrrell's Vat 8 Shiraz Cabernet, Hunter Valley NSW

Raspberries and Cream, Tonka Bean, Lychee

2022 Robert Stein 'Harvest Gold' Botrytis Semillon, Mudgee NSW

\$165pp

Matching Wine | Add \$60pp