

8 COURSE DEGUSTATION

\$95

MATCHING COCKTAILS OR WINES \$50 per person

Oyster: Chardonnay vinegar sorbet, lemon.

Cauliflower Cous Cous: Pumpkin, king brown mushroom, zucchini flowers, pepitas.

Paired with:

Bubble and Flower: Elderflower, Sparkling wine.

OR

'12 Chateau Riotor. Vermentino.

Region: Cotes Du Provence, Rhone (Fr)

Spanner Crab Salad: Coral lettuce, cucumber, green mango, radish, coriander, pomegranate, sweet chilli.

Paired with:

Thai Mule: Ginger, coriander, verjuice, lillet blanc, ketel 1 vodka, aperol, grand marnier.

OR

'10 Château Bouscassé Jardins, Petit Courbu, Petit Manseng

Region: Pacherneq (Fr)

Sardines: Capsicum, parsley, lemon, toast.

Paired with:

1930s Cosmopolitan: Ketel 1 citroen vodka, Cointreau, lime, spiced cranberry purée.

OR

'17 Torbreck Saignée, Mataro

Region: Barossa Valley, SA (Aus)

DEGUSTATION (Cont'd)

Beef Tartare: Capers, eschalot, parsley, chives, sherry vinegar, quail egg, mustard, sourdough crisps.

Paired with:

Mandarin & Tarragon: Tequila, Grand Marnier, tarragon and chilli syrup, mandarin.

OR

'16 Moorooduc Estate. Pinot Noir.
Region: Mornington Peninsula (Aus)

Pork Loin

Red cabbage, smoked carrot, fennel, apple, crackling.

Paired with:

New York Sour: Bulleit rye whiskey, lemon, deep red wine.

OR

'13 Rioja Vega, Tempranillo
Region: Rioja (Sp)

Sorbet: Mint, pomegranate.

Champagne & Strawberry – Spiced mascarpone cheese, cacao, pistachio, strawberry, sorbet.

Paired with:

Coffee Cocktail: Gin, Yellow chartreuse, lemon, strawberries, oregano.

OR

'12 Scarborough, late harvest, Semillon.
Region: Hunter Valley, NSW (Aus)