

8 Course Degustation

\$95

MATCHING COCKTAILS OR WINES \$50 per person

Oyster: Mignonette granita

Scallops: Smoked carrot purée, boudin noir, walnut

Paired with:

Mimosa: Sparkling wine, Orange Juice, Grand Marnier

OR

2013 Château Bouscassé Jardins, Petit Courbu, Petit Manseng
Region: Pacherneq, (Fr)

Croquette: Ox tail, smoked bone marrow, seeded mustard

Paired with:

The Bushfire: Botanic Australis bushfire gin, orange peel,
Canadian maple, bitters

OR

2012 Andre Kientzler Riesling
Region: Ribeauville, Alsace (fr)

Stuffed Capsicum: Quinoa, oyster mushrooms,
tomato, pine nuts, matbucha

Paired with:

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

OR

2017 Torbreck Saigné, Mataro
Region: Barossa Valley, SA (Aus)

Degustation (cont'd)

Gnocchi: Caramelized onion, mushroom,
Parmesan chips

Paired with:

Aviation: Gin, maraschino liqueur, lemon

OR

2015 La Braccasca Sabazio Rossi Di Montepulciano

Prugnolo Gentile (Sangiovese)

Region: Rosso Di Montepulciano (It)

Slow cooked Lamb shoulder: Pumpkin, eggplant,
mushrooms, pine nuts

Paired with:

Bitter-Sweet Serenade: Tequila, Averna, Aperol,
Campari, maple

OR

2014 Vistalba Corte C Malbec, Cabernet Sauvignon

Region: Mendoza (Arg)

Sorbet: Mint, pomegranate

Ricotta doughnuts: Salted caramel, pop corn ice cream

Paired with:

Espresso Alexander: Brandy, Crème de cacao, Espresso

OR

2016 Scarbrough, late harvest, Semillon

Region: Hunter Valley, NSW (Aus)